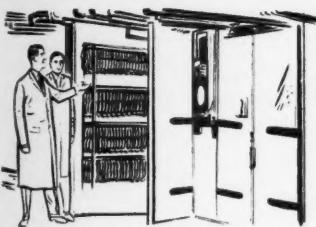


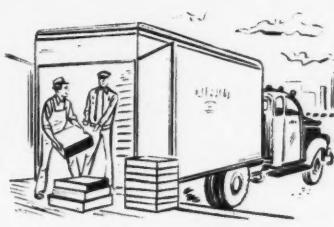
THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

How Will Your Products Look -- 10 Days From Now?



What sausage maker could ask for a fresher, plumper, richer-colored product—right out of the smokehouse! But the smokehouse is only the beginning . . .



Bacteria will be at work destroying sausage color, flavor and freshness, before this truckload of meat products has traveled five miles.



That smokehouse freshness, flavor and color will begin to fade as soon as the dealer puts these sausages on his shelves. The bacteria are still hard at work!



The bacteria count in the sausage Mrs. Jones takes home is still increasing steadily, especially while out of refrigeration.



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6. reduces shrinkage, holds plumpness



Write Dept. N for further information or sample drum.

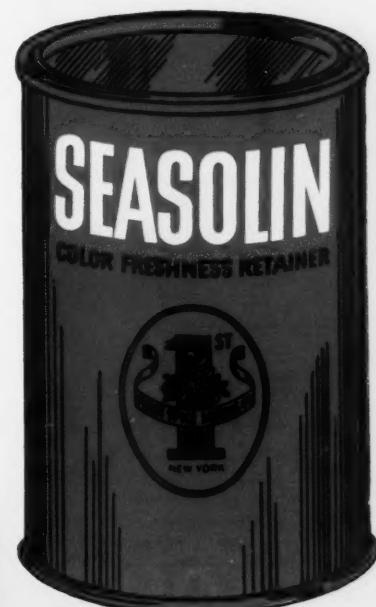
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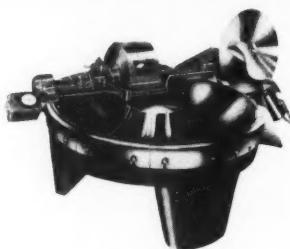


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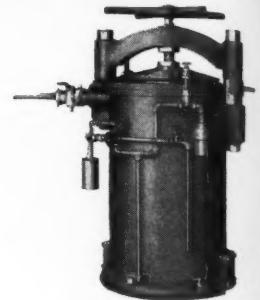
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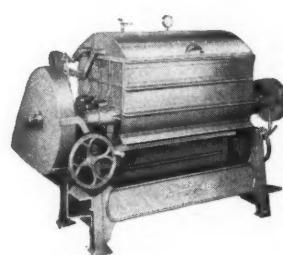
at every step in
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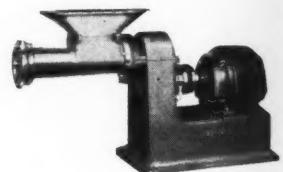
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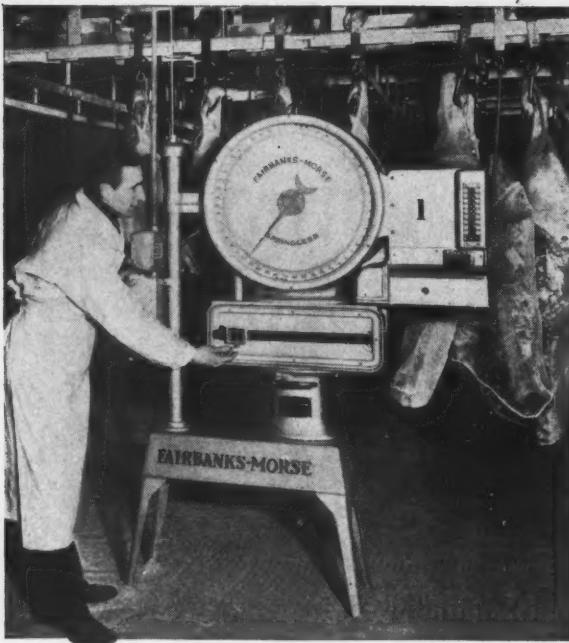
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THE NATIONAL *Provisioner*

VOLUME 127 NOVEMBER 29, 1952 NUMBER 22

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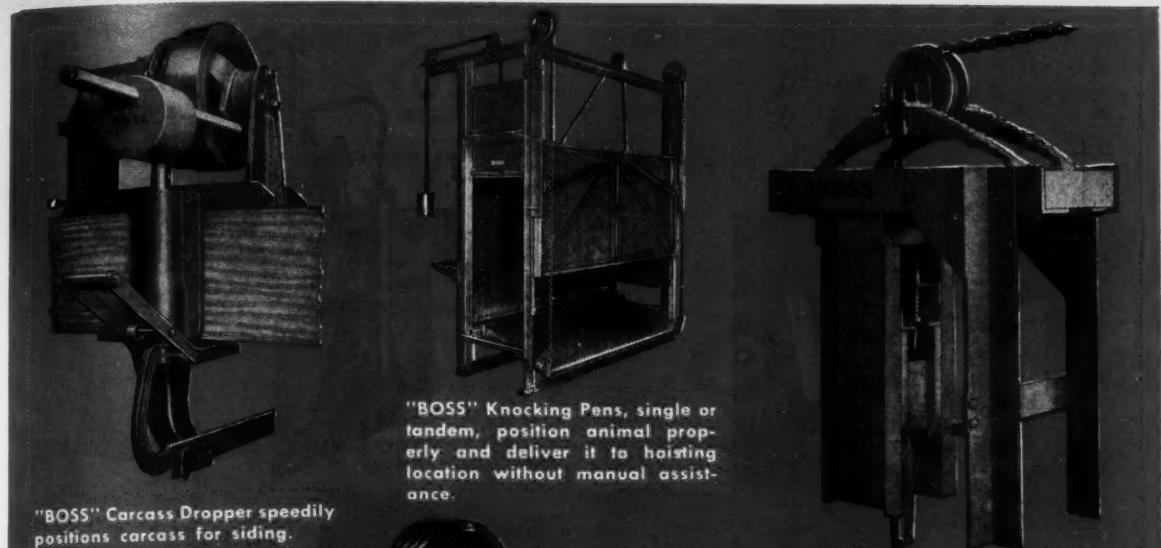
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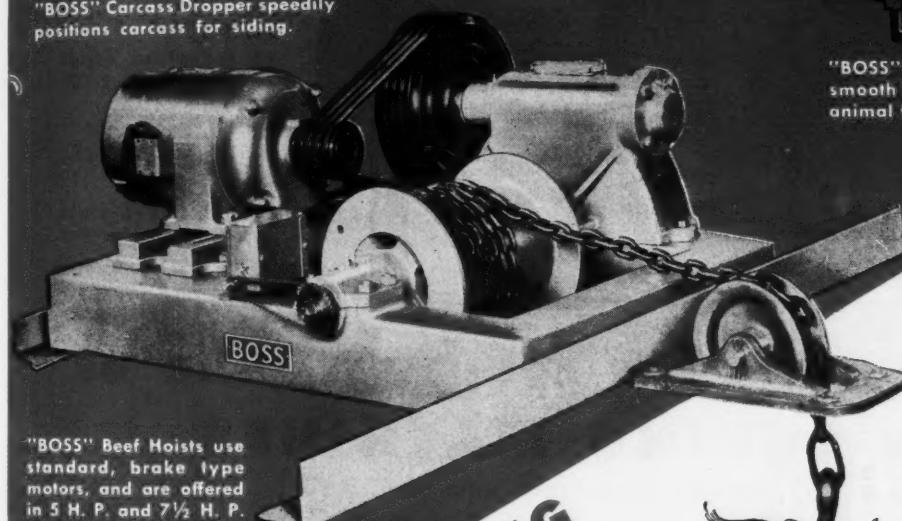
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"BOSS" Carcass Dropper speedily positions carcass for siding.

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The various units of "BOSS" beef handling equipment are balanced, one with another, to provide the smooth and continuous . . . and safe . . . movement of carcasses so necessary when

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If you are looking for the means of increasing efficiency in beef handling operations, ask for information about the newer developments engineered by "BOSS". We can usually increase volume without additional floor space.

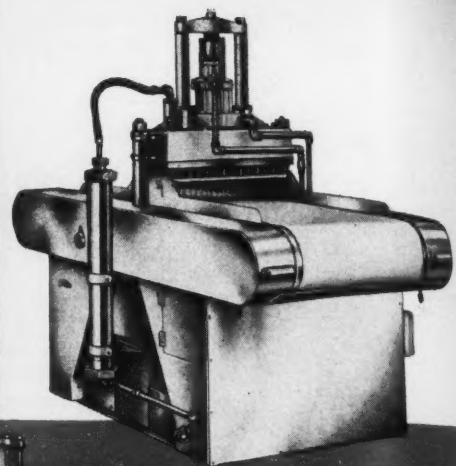
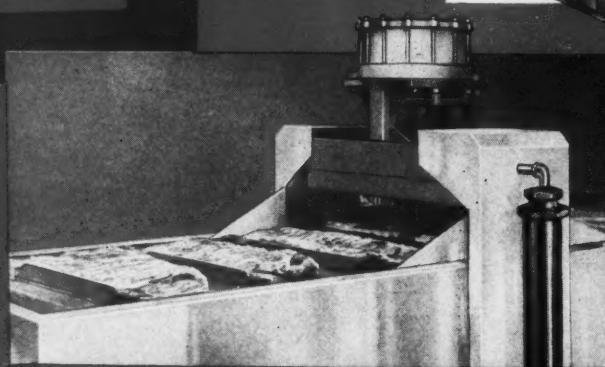
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



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Model 52
52 Stainless steel needles to process 480 bellies per hour.

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101 Stainless steel needles to process 880 bellies per hour.

GLOBE offers a complete line of BACON CURING MACHINES



Globe's process gives 2½ times
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The Globe Inject-O-Cure injects an EXACT, predetermined amount of cure—with no guess work—Injection can be accurately controlled to less than one cubic centimeter. It's a uniform cure—with never a variation—every belly gets the same percentage of cure in the same uniform pattern.

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Armour, AFL and Swift, CIO Sign Wage Agreements

Armour and Company and the Amalgamated Meat Cutters and Butcher Workmen, AFL, signed a new contract late last week, and this week Swift & Company and the United Packinghouse Workers, CIO, signed a new master agreement.

The Armour contract provides for a 4c pay raise, a company paid pension plan, improved insurance program and other benefits for 10,000 workers in 12 of Armour's plants. Payments of time and a half for Saturday work, except for a limited number of continuous operations, will go into effect January 5. Another premium pay day will be designated for those on continuous operations. In announcing the contract, Earl W. Jimerson, Amalgamated president, and Patrick E. Gorman, secretary-treasurer, said that the wage and contract pattern now is definitely set in the meat packing industry.

The Swift-CIO contract includes a provision to pay time and a half for Saturday work with certain exceptions and various adjustments covering inter-plant rates, female rates and night rates. Most provisions of the contract affecting wages are effective October 27, subject to approval by the WSB.

OPS Suspends Wholesale Pork Ceilings

On Monday, by Amendment 18 to CPR 74, OPS suspended price controls on pork products sold at wholesale, effective immediately, except for ceilings for wholesalers (but not manufacturers) on semi-sterile pork products priced under CPR 14. Meat retailers must continue to calculate ceiling prices for sales to consumers on the basis of wholesale costs of pork. Recalculations may be made either weekly or monthly, as the retailer desires.

OPS Eases Slaughtering Registration Requirements

Also on Monday, OPS lifted restrictions on the registration of new slaughterers of livestock. Effective November 24, persons wishing to slaughter livestock may do so by registering with OPS and marking their registration number on meat produced. This permits free entry into the slaughtering business, subject only to the requirement that OPS be notified, that a registration number be obtained and that any meat produced be marked. The amendment also reduces substantially the record-keeping requirements of the regulation. Reporting requirements had previously been eliminated. The original restrictions, imposed when livestock supplies were short, were to assure an equitable distribution of the available meat. They are not needed at present, OPS explained. The action was taken by Amendment 5 to Distribution 1, Revision 1.

14-Month Extension of Controls Asked

Economic Stabilizer Roger Putnam has recommended to President Truman that Congress be asked to extend price and wage control authority until June 30, 1954—14 months beyond the present expiration date. Meanwhile, White House sources denied the rumor that the President contemplates issuing an Executive Order wiping out the Office of Price Stabilization and the Wage and Salary Boards. Actually, Truman has asked that data on price control be gathered and an analysis made which will be the basis of a public statement by the President.

Woods Resigns as Price Director

In a statement highly critical of the present controls law, Tighe Woods, OPS director, announced his resignation, effective not later than November 30, 1952. Woods declared that the amended Defense Production Act is full of "special interest amendments" and said he hoped that Congress will pass a price controls law which provides for "equal sacrifice."



L. S. Farrell

"Waste treatment will pay its way."

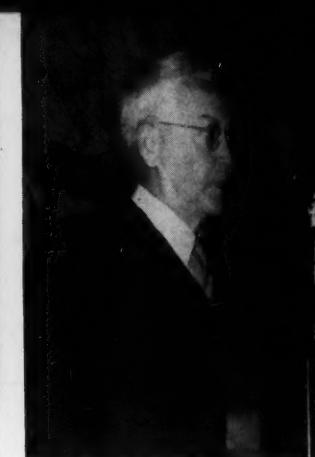
MEMBERS of the National Renderers Association meeting for their nineteenth annual convention in San Francisco on November 17 and 18 were told that determined and continuing research to find new uses for their products, and the adoption of a "seller's attitude" in producing for and dealing with new and old markets, must be the keynotes of industry policy for the future.

Alluding to the sad state of tallow and grease, president John J. Hamel (who will continue to lead the association in 1952-53) said that since the industry was "in hot water, it should decide to take a bath." He urged that renderers



John J. Hamel

"In hot water? Take a bath."



Dr. H. J. Almquist

"Give consumers better products."

Rendering Industry

Seeks to Hold and Win New Ground by Means of Research

should be "opportunistic" and seize every chance afforded by research or any other agency to expand and improve markets for their products.

Hamel declared that renderers should stop blaming and depending on others and work to solve their own problems. He suggested that one way to do this is to sell products that meet the needs of consumers rather than offering variegated and unstandardized items.

Not only will the association continue its participation during 1953 in the animal protein study being conducted at the American Meat Institute Foundation, but it will em-



LADY CONVENTIONERS at one luncheon included Mrs. J. K. Healy, Mrs. J. F. Bertuccio, Mrs. T. H. Ruff and Mrs. A. J. Kaiser.



DOUBLE MIRROR SHOT: Mrs. Kirk Mendenhall, Mrs. O. Dreiling and Mrs. R. J. Kippes are in the picture twice.

Almquist
better pr...

B. T. Rocca, Jr.
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F. B. Wise
"Association condition good."

Industry Fights Back

New
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bark on a research program designed to find new uses for tallow and grease. Details of this program will be worked out by Martin Rubin, Larry Horton, Gene Hopton, H. M. Ackerley and Dick Mortimer.

At the board of directors meeting preceding the convention considerable attention was devoted to suggestions for improvement in tallow and grease marketing procedures. Among the possibilities which will be given further study are the following:

Establishment of a tallow and grease futures market; formulation of special trading rules, such as those pertaining to cottonseed and soybean oil; formation of a domestic tallow and grease sales cooperative, and creation of a central tallow and grease export agency.

The board named a committee to develop an equitable basis for regional area membership assessments. It is proposed that regional area dues shall bear a reasonable relationship to the percentage of tallow and other products turned out by the area in comparison with the total production of the rendering industry on a national basis.

R. W. McGregor was named to act as a committee of one in opposing the reclassification of tankage for freight rate purposes.

The board decided that it will meet at least four times each year. It also heard a representative of the Institute of Oilseed Products describe the reasons why the Institute (See following pages for talks; summary continues on 28)

1. Willibald Schaefer, T. H. Ruff, Arthur Zimmerman and friends toast the past and future at convention luncheon.
2. Chinese dancers entertain at the annual banquet.
3. Humorist Robert Saxe tells about "Fun in the Garden."
4. Fishing or a magic trick may be the subject on which Thomas H. Conway, California Rendering Co., Los Angeles, is holding forth to A. J. Fries, Fries Hide & Fur Co., Bellingham, Wash., and Frank G. Short, Valcar Corporation, Dallas, Tex.
5. Olin D. Schmitt of Kerman Tallow Works Kerman, Cal., with Mrs. Schmitt, Mrs. H. Hansen, and H. Howard Hansen, V. D. Anderson Company of Cleveland, Ohio.



U.S. Now Fat Seller; Other Lands Use More at Home

The Speaker:

B. T. ROCCA, JR.

Pacific Vegetable Oil Corporation

THE world situation on fats and oils is a subject in which your association and your members must have a keen and vital interest.

During the first six months of this year tallow and grease exports amounted to approximately one-third of our total production and this percentage has been increasing every year since 1948 when we first began to export our surplus production. What, then, is the nature of the market into which we are selling these increasingly large quantities of tallow and grease? What are competing oils? What are the consuming countries and their capacity to consume? What are the factors affecting prices? In short, what is the supply and demand situation in the World market?

In order to understand the current situation it is necessary to review briefly some recent history in the fats and oils situation.

Total production of fats and oils before the war was estimated at about 22,500,000 tons. During the war and immediately following this, production fell very substantially with the result that the end of hostilities found us facing very serious fats and oils shortages the world over. As the peoples of the world began to recuperate from the

effects of the war, total production increased year by year until in the 1949-50 crop year it was back to the pre-war level. In the 1951-52 crop year just terminating, production actually exceeded prewar by nearly 2,000,000 tons, totaling about 24,500,000 tons. However, because of the 15 per cent increase in population this increased supply left us with no larger supplies than before the war when placed on a per capita basis.

Perhaps more significant than the total production, however, is the amount available for international trade. Most of the 24,500,000 tons referred to above was consumed in the countries of production. Before the war the total quantities available for export and import were 6,500,000 tons, of which the United States took about 800,000 tons, leaving 5,700,000 tons for those countries unable to produce in sufficient quantities for their requirements. These countries are principally in Western Europe. The quantities moving in international trade immediately after the war were less than 4,000,000 tons, thereby creating a much more serious shortage percentage-wise to the non-producing countries than was evident in the world as a whole. As production increased the quantity moving in international trade

was increased year by year until during 1951 5,300,000 tons were available to importing countries outside the U. S. On a per capita basis, of course, the supply was less adequate than this would indicate.

Reflecting this fact the price level in Europe today is still approximately five times prewar prices, stated in terms of sterling. Granting the fact that sterling has been depreciated, and that price levels in general have advanced until the pound sterling is probably worth today only one-third of what it was before the war, the opinion of many European buyers is that prices are still relatively too high. This point of view was quite evident in discussions that took place last summer at the International Oilseed Crushers Congress. However, it seems to me this point of view overlooks two important and fundamental matters.

In the first place Europe is no longer obtaining the large quantities she used to get from what we might call the cheap-labor areas of the world, principally Manchuria, China and India. Almost all the exporting countries of the world outside the U. S. are exporting substantially less now than they were during prewar years. For example, India used to export a million tons of peanuts a year, but now requires almost all these peanuts for her own domestic requirements. Manchurian soybeans are moving into European markets despite the Korean war but the 500,000 tons which moved in 1951 represent a small fraction of the volume before the war. Exports in 1952 have been only half of those in 1951. Production of Indonesian copra, palm oil and palm kernels is not yet up to prewar levels and exports are even more sharply reduced than production. Only in Africa has production been maintained and here we may expect larger exports of peanuts and palm oil. The net result



BOARD OF DIRECTORS of National Renderers Association considering plans for a new tallow research program and for continued support of AMIF protein study.

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is still a lower amount for export sale. In other words, the colonial areas of the world which once used to supply the major portion of the importing countries requirements are no longer going to make supplies available in such large quantities nor at such cheap prices as formerly. Their standard of living is increasing gradually, but with a per capita consumption of about 10 lbs. as against per capita consumption of approximately 70 lbs. in the U. S. and Britain, it can be seen that there is still a long way for the trend to go. Furthermore, cost of production appears to be a more important factor in determining output than heretofore. It used to be said that the way to increase production in a colonial area was to cut the price, since at one half the price the producer would have to produce twice as much to make ends meet. I believe developments of the past few years have disproved this theory, no matter how true it may have once been. For example, there is no question but that the decline in price in copra during the first six months of the year had much to do with the 10 per cent reduction in production and shipments.

The second reason why I do not believe it is reasonable to expect prices in Europe to decline to levels comparable to those of the prewar period is that the deficit is made up by increasing shipments from the U. S. From a net importer of over half a million tons a year before the war, we are now a net exporter of over 500,000 to 600,000 tons. American prices, far from being five times prewar are in some cases actually lower than prewar, taking into consideration the purchasing power of the dollar. So long as Europe is dependent for its marginal requirements upon U. S. supplies, American support prices and American cost of production will probably establish something of a floor under the world market. Looking at it from the viewpoint of the American producer, this can be stated another way: Before the war our prices were about 3c to 4c a pound above the world levels because we were importing fats and oils which had to pay 3c a pound duty or processing tax, plus transportation and other costs in-



1. John H. Haugh, Tucson Tallow Co., Tucson, Ariz.; Vern Gibson, R. S. Wilson Co., Los Angeles, and Frank Jerome, Baker Rendering Co. of Los Angeles.
2. M. A. Delph of M. A. Delph Co., Inc., Indianapolis; Omer Dreiling, San Angelo By-Products, San Angelo, Tex., and John W. Lindsay of Andy's Rendering Plant, Grand Island, Neb.
3. Fred W. Marrat, Wilson Brokerage, New York City; Robert E. Smith, Industrial Manufacturing Co., Philadelphia, and Wilbur Allaert, Allaert Acres, Carbon Cliff, Ill.
4. Joseph Firpo, Stockton Tallow Works of Stockton, Cal.; Theodore H. Ruff, Retailers Tallow and Calfskin Association, Milwaukee, and Arthur Zimmerman, Zimmerman-Chilton Rendering Plant, Sheboygan, Wis.

volved in moving the oil to our shores. Now, since we must compete with foreign oils in the European market, we have lost whatever protection the import duties used to give us and must, in fact, absorb out of our price the cost of transporting oils and fats overseas.

This brings us up to the present and we may hazard a guess as to what the prospects will be for the 1952-1953 crop year. On the basis of present crop reports the U. S. will produce a somewhat smaller quantity of fats and oils during the coming crop year. Our some-

what smaller cotton crop is more than offset by increased production of soybeans, but it is now clear that the production of peanut oil will be sharply reduced, perhaps by as much as 40,000 tons. With a 9 per cent reduction in the number of pigs on farms it is expected that there will be a corresponding reduction in the supply of lard. Tallow and grease production will continue high and will probably exceed that of last year.

The net effect will be a probable reduction of about 150,000 tons in American production of fats and oils. Since our stocks increased 100,000 tons during the crop year just ended, we could maintain our exports despite the reduced production and still have about the same carryover as last year. However, one factor should be noted here. I refer to the government-held stocks

LEFT: D. P. Gambill, vice president, The Globe Company; O. H. M. Wilder, American Meat Institute Foundation; L. S. Farrell, Process Engineers, Inc., Los Angeles, and J. E. Bertuccio, J. C. Corrigan Co., Boston. RIGHT: S. Martinelli, San Luis Tallow Works, San Luis Obispo, Cal.; W. H. Day, Peterson Manufacturing Co., Los Angeles; C. L. Johnson, Johnson Tallow Works, Puyallup, Wash., and Charles A. Toccalino, Modesto Tallow Co., Modesto Cal.



of cottonseed oil, which totaled about 60,000 tons out of the 100,000 tons carryover. The government has already accumulated under its 1952-53 cottonseed oil support program an additional 90,000 tons. Furthermore, this is a continuing operation and indications are that the quantity of cotton oil being impounded by the government may exceed 200,000 tons. In this event we could find ourselves with an artificial shortage of liquid edible oils toward the end of this crop year.

Production outside the U. S. is also expected to be somewhat smaller during the coming crop year. In both the Philippines and Indonesia copra production has fallen drastically, first as a result of the relatively low price obtaining until recently, and second as a result of very adverse weather conditions. I would estimate that copra production during the coming crop year may be 100,000 tons smaller in terms of oil than in the preceding year.

Although no accurate information is available, it is probable that this year's olive oil crop will be about 600,000 tons smaller than last years, so that the olive oil producing countries may once more be importers of liquid edible oils as they were in 1950.

Whale oil production is an unknown factor. There will be fewer vessels whaling this year than last, probably 15 compared with 19, but it is quite possible that production will be maintained.

These decreases will probably be somewhat offset by larger exports of peanuts and palm oil from Africa but the net effect is almost certain to be a lower world production during the coming crop year.

Perhaps you would be interested in some of the facts about the market for tallow and grease alone. Before the war approximately 120,000 tons of tallow and grease from Australia, New Zealand and Argentina moved to Europe and Japan and to other importing countries, including small quantities to the U. S. World exports fell to about 100,000 tons in 1947 and then increased rapidly as the U. S. began to develop exportable surpluses. Total quantities



LEFT TO RIGHT: R. B. Martinez, Peterson Manufacturing Co., Los Angeles; Dr. O. H. M. Wilder, American Meat Institute Foundation, Chicago; M. Gurewitz, Washington Rendering Co., Los Angeles; W. H. Day, Peterson Manufacturing Co.; C. L. Johnson, Johnson Tallow Works, Puyallup, Wash., and D. B. Hallat, Gordon Young, Ltd., Vancouver, B. C.

of tallow and grease moving into the world market last year were 300,000 tons, of which the U. S. supplied 83 per cent. Figures for 1952 are not available but exports for the U. S. for the first eight months alone indicate that exports from this country alone will total 340,000 tons by the end of the year. Of this quantity about 41 per cent has gone to Europe, 12 per cent to Africa, 17 per cent to Japan, 21 per cent to Latin America and the balance to other destinations.

Consumption of soap in all these countries has been increasing as their living standards have improved. In many of them the limiting factor has been the amount of currency available and the lower prices have made it possible for these peoples to purchase more. European manufacturers are giving serious attention to synthetic detergents but up to the present the detergents have not even begun to make the inroads on the soap market that they have made in the U. S. It is to be expected, however, that over a long-term period our tallow and grease will face competition from synthetic detergents overseas as well as at home.

In summary it appears that the two

most important trends affecting the world fats and oils situation are:

1. The vastly reduced exports from the Orient as these peoples raise their standard of living and their per capita consumption of fats and oils.

2. Increased exports from the U. S.

These two factors working together will tend to prevent a recurrence of the extremely low prices prevailing in world markets prior to the last war. On the other hand it is also clear that supplies are much more nearly adequate than they were in the immediate post-war years and that, barring some unfortunate international development, it is most unlikely that we shall see any appreciable runup in prices in the foreseeable future.

LEFT: In front row are C. O. Cummings, J. D. Jewell, Inc., Gainesville, Ga., and Myer O. Sigal, G. Bernd Co., Macon, Ga. In back row, Gene Hopton, West Point Renderers, West Point, Miss., Milton S. Abelkop, Swartz Tallow Co., Durham, N.C., and Frank W. Hudnall, Cark Rendering Co., Marianna, Fla. RIGHT: Edwin Kurzynski, Greenville Fertilizer Co., Greenville, O.; A. Joseph Babka, and Jack Allan, Western California Products, San Francisco, and R. W. McGregor, Kentucky Chemical Industries, Cincinnati.



Research is Key to Open New Markets for Tallow

The Speaker:

DR. L. M. RICHARDS

Stanford Research Institute

JUST suppose that today's newspaper carried the headline,

"Woes of Tallow and Grease Industry Blamed on Research"

Many readers would rub their eyes and wonder if the typesetter had made a mistake.

The headline is at least partly true. The research referred to is not that done by the tallow and grease industry, but that done by others. It is the research done by the soap companies seeking more marketable products. It is the research done by industries that make competing materials. It is the research *not done* by the tallow and grease industry that is now contributing to its woes.

Many of you will say, "But we are doing research." Yes, but not enough.

Certainly we all recognize the valuable research on tallow and grease being done at governmental laboratories, institutes, and foundations throughout the nation. However, the volume of this research is not nearly enough to maintain a healthy economy in the industry. This work needs far greater support from all of us if we are to prevent the skids of financial insolvency from being greased with our own tallow.

Research should be looked upon as a company insurance policy for the future. In fact, some progressive firms consider their directors of research as "vice presidents in charge of the future."

It is significant that a very large soap company recently made public the fact that 15 of the 18 most widely known company products were new and resulted from research and development since 1938. High on the list of these new products are the synthetic detergents.

We are well aware of the tremendous increase in the use of detergents. Figure 1 shows that it won't be long before these cleaning agents will be used in greater quantities than soap. This will mean further decreased demand for tallow and grease. Combine this fact with the increased meat consumption and we are faced with an unhappy condition of tallow and grease surplus which is reflected in declining prices. To make matters still worse, competing vegetable oils are increasing in production because research has shown how to get more seeds per acre, more

oil per seed, and new uses for the oil.

The petroleum industry has recently come up with a product previously considered as belonging to the soap companies — glycerin. Synthetic glycerin is now made in increasing quantities from petroleum. As the market for the soap by-product decreases, there will be even less incentive to make soap or to split fats.

A surplus of tallow and grease faces us for some time to come. New outlets and uses must be sought for these materials. There may be new markets for tallow and grease in essentially unchanged form—such as the export field; upgrading may be required; or tallow and grease perhaps will have to be converted into chemicals before they can be sold profitably. Very probably all three of these approaches provide part of the answer.

One factor that has restricted research on possible chemical uses for tallow has been the fluctuating nature of the tallow price structure. Most chemical raw materials are stable in price and costs can be predicted accurately over long periods.

During the past year the Pacific Coast Tallow Renderers Association investigated the possibilities of research as a means of developing new markets for tallow and grease. A group of western renderers subsequently formed Tallow Research, Inc., in order to make a unified industry-wide effort to alleviate the renderers' critical position.

Following discussions at Stanford

Research Institute, Tallow Research, Inc. established a project at the Institute to study the conversion of tallow and grease into useful chemicals. This research has pointed to a way of converting by nitric acid oxidation a major constituent of tallow, oleic acid of commercial grade, into pelargonic and azelaic acids. Both of these acids are in great demand for lubricants and plasticizers.

The Institute's scientists are also considering the manufacture of detergents from tallow and are conducting a biochemical study on various grades of tallow and grease in poultry rations. The photos show some of the equipment and laboratory personnel at work on fat and oil problems at Stanford Research Institute.

The nationwide problem of finding ways to increase the use of tallow and grease has led the National Renderers Association to consider starting a suitable research program. Stanford Research Institute has been requested, through Tallow Research, Inc., to present its ideas on how the problem should be attacked. The following paragraphs outline one approach to the problem.

A comprehensive program should be undertaken immediately. It should combine short-term and long-term research. Short-term research would include several studies of how tallow (as is, or slightly modified) could be utilized. The long-term research would be a continuing study with the aim of developing new products and new uses for existing products that can be made from fats. Both types of research are important and should be carried out at the same time. From a practical viewpoint, however, short-term research should receive first priority because the promise of early help is greater. The greatest potentialities for increased consumption of animal fats lie in using them as is. A good example is the research being supported by the U. S. Department of Agriculture at the American Meat Institute Foundation on the value of fat in dog and poultry rations. This particular research may lead to a large-scale new use for tallow or grease.

It is important to avoid duplication of research efforts; however, there are occasions when confirmation or elaboration of results is beneficial to a rapid application of research results. Stanford Research Institute feels that a case in point is the work on fat in dog and poultry rations. It is, therefore, suggested that results of the AMIF should be confirmed and elaborated wherever necessary. The cooperation of AMIF would be sought in this proposed study. If the results already obtained are confirmed in further studies, the results of two independent laboratories should accelerate plans for the incorporation of fat in dog and in poultry rations.

Such a program of research in connection with poultry rations might be

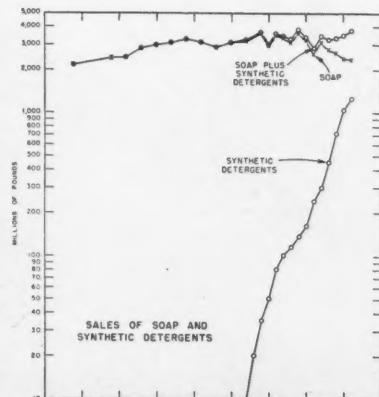


FIG. 1 RAPID CLIMB OF SYNTHETICS

LEADING PACKERS USE

PRESCO

Pickling Salt

AND

BLARE HEAD

Other Seasonings

PRESERVALINE MANUFACTURING CO.

FLEMINGTON, N. J.

Established 1887

designed to answer the following questions:

1. Will tallow or tallow plus an antibiotic feed supplement added to chick rations at a level of 6 per cent, produce a significant increase in the growth of chicks as compared with controls?

2. Will inedible tallow produce comparable growth as compared with the results obtained with the same amounts of white grease?

3. Will the food efficiency of chicks receiving tallow increase over that of controls not receiving such supplement?

Under this program, day-old chicks would be fed a commercial poultry ration plus tallow of different grades for a period of 10 to 12 weeks. The ratio of carcass weight to total live weight and the pounds of live and dressed meat produced per pound of feed would be calculated.

Other short-term projects might concentrate on the important physical characteristics of tallow and grease and evaluate critically all possible uses of these materials in their "as is" condition. Ways of improving the materials should be sought. It is believed that a survey of research staffs, producers, and consumers of tallow and grease would uncover many other short-term research studies which might lead to profitable markets.

The potentialities of long-term research should not be underestimated because research of this type offers both an opportunity of increasing the market for fats and of developing products that have more worth than the original fat raw materials. The projects being carried on or presently under consideration at Stanford Research Institute for Tallow Research, Inc., are examples of this type of research. These projects include:

The study of a new process to provide a chemical from tallow and grease which has an existing but unsaturated and growing market. This process will convert oleic acid into azelaic and pelargonic acids.

The preparation of food supplements



1. Abe Lieberman, Wheatland Rendering Co., Wheatland, Wyo., with J. B. Abney, Consolidated Chemical Industries, Inc., San Francisco.
2. S. A. McMurray, Merrill Lynch, Pierce, Fenner & Beane, Chicago, and James C. Taylor, Pacific Coast Vegetable Oil Co., San Francisco.
3. Willibald Schaefer, Willibald Schaefer Co., St. Louis, and R. T. Mason, Consolidated Chemical Industries, Inc., San Francisco. Mason ably handled arrangements for the NRA convention.
4. Edward Pygeorge, West Coast Soap Co., Oakland, Cal., and W. J. Gieszel, Maricopa Tallow Works, Tempe, Ariz.
5. S. Heller, Denver Rendering Co., Denver, and R. D. Masters, Baker Rendering Co., L. A.

which will be new materials but representative of classes of products which have rapidly expanding markets. The preparation involves the conversion of

tallow or tallow derivatives into products which have a balance of hydrophilic and lipophilic properties (water and fat loving). Certain antibiotics with these properties already have large sales as animal food supplements.

The preparation of detergents which will be fat-based and may have properties different from synthetic detergents presently marketed. The methods of producing such compounds are known. The products to be prepared would have a balance of non-ionic and cationic groups which may well offer special valuable properties.

Much of the above planned work is still far from completion. The projects are mentioned primarily because they represent the kind of research that holds promise of relieving the serious supply and demand situation now faced by the tallow and grease industry. If research can develop new markets for competing products, there is every reason to suppose that it can also provide new outlets for tallow and grease.

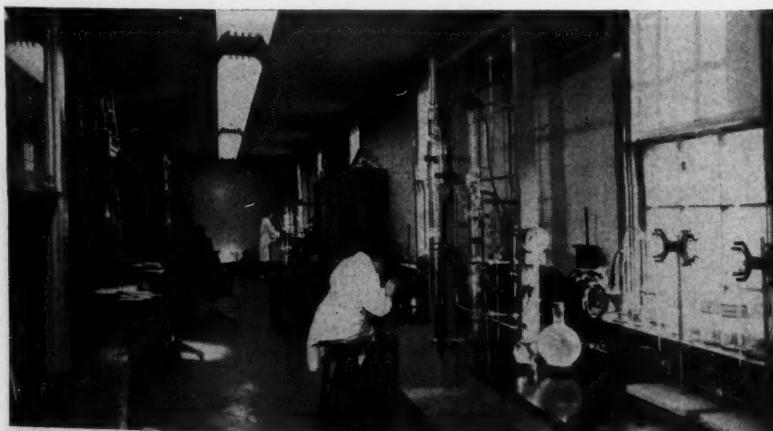


FIG. 2: Fats and Oils Research Laboratory at Stanford Research Institute

Flotation is One Way to Meet Waste Problems

The Speaker:
L. S. FARRELL
Process Engineers, Inc.

BECAUSE of the close similarity in their composition, and of the joint interest by the two industries in its solution, the problem of rendering plant and meat packing plant waste treatment may be considered as one. Wastes from both industries contain principally fats and proteins in the free and emulsified state. From the standpoint of treatment, this is fortunate, as will be discussed later in this paper. Packing plant wastes, due to the presence therein of more or less blood from the killing floor, as well as manure from the stockyards and evisceration process, combined with a much higher relative volume of flows per ton of end products, will usually present a more serious problem of treatment than will rendering plant wastes.

Before going into the actual process of waste treatment, we might first discuss the reasons for so doing. The basic reason for treatment of waste flows from your industry is probably in one, or all of the following:

1. Pollution control.
2. By-products recovery.
3. Water conservation.

Of these three reasons, probably the first is of most immediate significance because of the "pressure" being applied by local, state, and federal authorities. Many of our states have had statutes for 50 years and more prohibiting pollution of our streams by "waste matters." Fortunately, or unfortunately, depending on the viewpoint, it has not

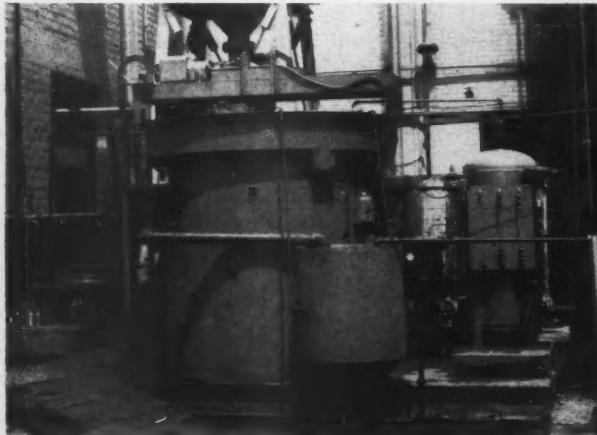
been until very recent years that these authorities have been granted police powers to enforce these regulations. Transmittal of certain water-borne diseases from man to man, and even animal to man, is possible by the medium of public water supplies with their source from a polluted stream. Modern methods of water purification have largely eliminated or reduced the incidence of water-borne diseases in man, although the authorities are still concerned over the degree of pollution existing in the streams used as a source of domestic water supplies by many of our cities. However, of special concern to the rendering and meat packing industries is the possibility of transmitting disease from animal to animal by their drinking of infected water. It is possible for bacteria, viruses and parasites from infected animals to survive in the waters of streams accessible to livestock for watering places. Thus the discharge into streams of wastes containing paunch manure and washings from viscera and hides may account for epidemic diseases in livestock.

The public health authorities are further interested in pollution of our streams and lakes because of its effect on the value of these waters for recreational purposes. Waters used for swimming or bathing should be essentially of drinking water quality from a bacteriological standpoint. For this reason, swimming is prohibited in certain streams, even at ocean beaches because

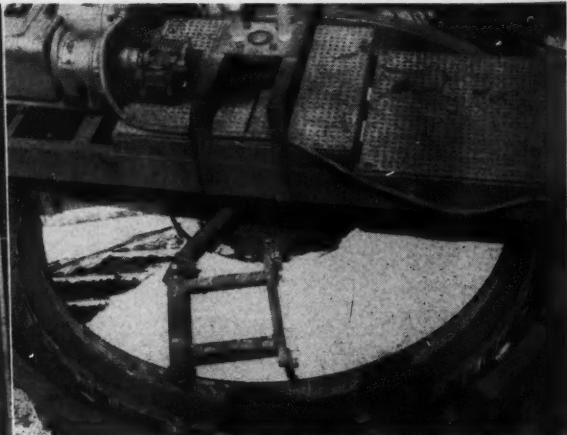
of existing gross pollution. State fish and game commissions are concerned with stream pollution as it affects the survival of fish and wild life, commercially as well as recreationally. Organic matter from municipal and industrial wastes may deplete the dissolved oxygen in streams or lakes, preventing the survival of game fish therein. The saying about a stream purifying itself in "so many miles" is an old wives tale. This may have been true of a very slightly polluted stream, not subject to re-pollution by downstream industrial or municipal wastes. A good example of extreme pollution is the Mississippi River. Some 25 years ago it was your speaker's privilege to have been a part of a pollution survey of this river below the Twin Cities of Minneapolis and St. Paul. For many years the domestic sewage from these cities, along with wastes from a number of meat packing and processing plants, was discharged to the river without treatment. Solids settling to the bottom, especially behind dams and at points of low velocity of flow, became septic and gases produced would float large masses of solids to the surface. Within the limits of the two cities, bathing and even boating was unsafe. Even rough fish such as carp could barely survive. Some 40 miles below St. Paul the river enlarges to form Lake Pepin, from 2 to 5 miles wide and 25 miles long. At one time this lake had been a famous resort center, noted for its boating, bathing and fishing. Commercial shell fishing had been a profitable industry. All these were at that time a memory of the past, due to the state of gross pollution existing. However, since the construction of adequate waste treatment facilities, the river has now "come back" with restoration of its recreational and commercial value. This example may be an extreme case. However, as many rendering and meat packing plants were originally located along streams for convenience in disposing of waste, the concern of health and pollution authorities with the problem can be realized.

Stream pollution is just one of the

PROCESS PRESSURE FLOTATOR INSTALLATION AT PETERSON MANUFACTURING CO., LOS ANGELES



TOP VIEW FLOTATOR INSTALLATION: FATS AND PROTEINS BEING DISCHARGED BY SKIMMING ARMS



HOW TO SELL MORE PORK SAUSAGE

Use H. J. Mayer Seasonings
... priced to a standard...
not standardized to a price

Formulas unchanged!... Compounded to produce the same sales-making flavor!

Eye-catching color and irresistible flavor! That's what sells pork sausage... and that's what you get when you use H. J. Mayer's Special Seasonings.

Our formulas, tested and proved over the years, remain unchanged... in spite of the astronomical rise in the cost of raw spices. You can safely rely on the integrity and honesty of the H. J. Mayer organization to safeguard the sales-making flavor of your products.

Take your choice! There's NEW WONDER Pork Sausage Seasoning which makes those plump, pink piglets with the appetizing color that steals the show in every show case. Or use WONDER Pork Sausage Seasoning which also produces a high color. And there is always the good old-fashioned SPECIAL Pork Sausage Seasoning. All three are now available in two types: (1) made with all natural pure white pepper, and (2) the So-Smooth Type made with soluble black pepper. In addition, for those who prefer the *completely soluble* type, there's OSS Pork Sausage Seasoning, that gets the same sales-making results.

Each of these seasonings is available in various strengths... as checked on the chart below. That means you can flavor *your* product to the particular taste of *your* customers. Look to H. J. Mayer for advice in selecting the formula that puts the most "sell" in your sausage. Write today!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

AND
ARMS



MAYER'S Special
Pork Sausage Seasonings

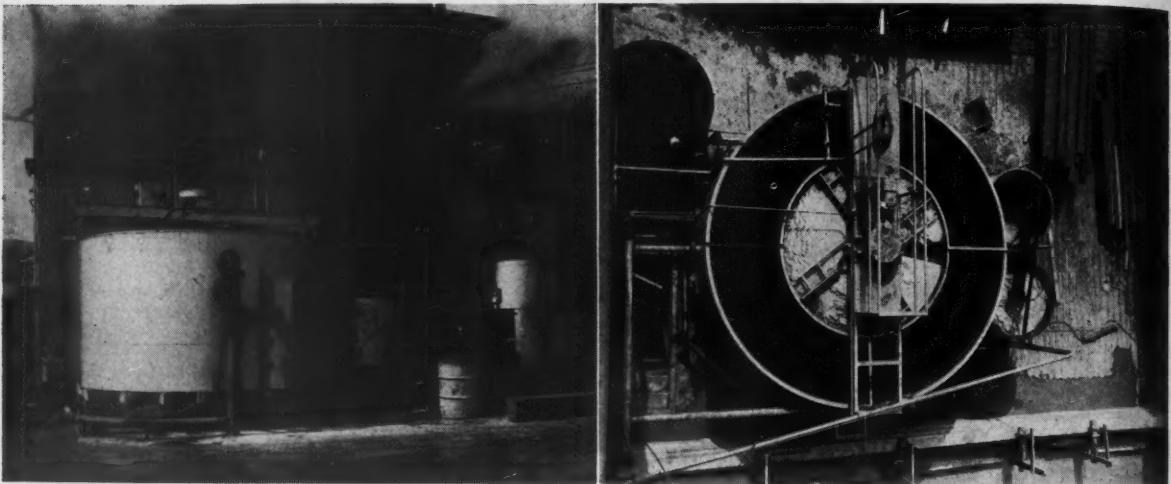
	Regular Strength	Light Strength	No Pepper	Soluble
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

	Regular Strength	Light Strength	No Pepper	Soluble
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

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PROCESS FLOTATOR-CLARIFIER INSTALLATION AT
WESTERN CALIFORNIA PRODUCTS, SAN FRANCISCO

TOP VIEW OF FLOTATOR-CLARIFIER AT JAMES
ALLAN & SONS IN SAN FRANCISCO, CALIF.

aspects of the problem. Where wastes are discharged to sewers the problem is closer to home, in that grease and solids depositing in the lines can cause stoppage with resultant costs for sewer cleaning, and even temporary shutdown of the industry. As the initial and operating costs of sewage treatment plants are proportional to the "strength," as well as the volume of flows to be treated, the interest of local authorities who are responsible for the construction and operation of these plants can be appreciated.

The second reason given for treatment of wastes, and the one of probably the most significance to your industry, is the potential recovery of fats and proteins. It has been proved that with the most modern processes available the value of these recovered materials can amortize the initial cost of equipment and, in many cases, actually show a sizeable return on the investment. Actual figures on the economy of waste treatment will be given later.

While the third reason for waste treatment, water conservation, may not seem of importance at the moment, it should be given serious consideration. Our natural surface and underground water resources, especially those available at or near metropolitan areas, are depleted. We might even say exhausted to the point where industry can no longer drill another well or even install a larger water line and meter from a municipal water supply. In coastal areas, as well as inland, it would seem far more practical to utilize to the fullest extent these resources by treatment and re-use, rather than go to the expense of going hundreds of miles to available sources, or even considering use of treated sea water. The actual demand for water for drinking purposes is less than $\frac{1}{2}$ per cent of our total water consumption. Why then should it be necessary to provide water of drinking quality for the other 99 $\frac{1}{2}$ per cent? Although the idea would be frowned on by health authorities, it is conceivable that some day our larger cities may

have two separate distribution systems, one for drinking water and the other for domestic and industrial use. An example of extreme water conservation exists along the Ruhr Valley in Germany. Much of the drinking water, as well as that used by industry, is obtained from this river, using slow sand filters and chlorination for purification. Industrial water, after treatment by the industry, is returned to the river. Only domestic sewage, after treatment, is discharged to another watercourse. Although it is hard to conceive, there are hydro-electric plants generating power in the daytime for peak industrial use, and at night pumping the water back "upstairs" for re-use on the following day. To maintain certain minimum flows in the Ruhr during dry seasons, water from the Rhine River is pumped back to the upper Ruhr Valley, assuring adequate supply for municipal and industrial use.

In your own field, a prominent soap company, which was desirous of constructing a plant in southern California, found that insufficient fresh water was available for its needs. However, by installation of an efficient system of waste treatment, it is now operating with a daily saving of several million gallons of water, as well as recovering valuable fats and oils from the waste flow. Here in San Francisco, Western California Products Co. is re-using treated waste water in operation of its barometric condensers and washer-washer. At Los Angeles the Luer Packing Co. is using treated waste water in the condensers and washer-washer, thereby reducing the drain on its well supply. Where wastes are disposed of to the sewer, many cities charge industry on the basis of volume as well as the "strength" of these wastes. Thus, by treatment and re-use, the costs of disposal to the sewer can be reduced.

In a discussion of the problem and processes involved in the treatment of waste flows from your industry, it is essential that the terminology and laboratory tests used be defined and

described and their significance explained. In sanitary analyses, results are usually expressed as "parts per million"—PPM. This amounts to one thousandth of a gram in one liter—1,000 cubic centimeters of water, 1 lb. in a million lbs., or, as one gallon of water weighs 8.34 lbs., one PPM is 8.34 lbs. of any substance in one million gallons of water.

The most significant tests used in the analysis of rendering and packing plant wastes are suspended solids, settleable solids, total grease, and biochemical oxygen, which is hereafter referred to as BOD. The test for hydrogen ion concentration (pH), a measure of the acidity or alkalinity of the waste, is sometimes of assistance, especially if chemical coagulants are used in treatment processes. Procedures for these tests are all as given in "Standard Methods For the Examination of Water and Sewage" as published by the American Public Health Association and the American Water Works Association.

Suspended solids are determined by filtering a portion of the waste through a Gooch crucible containing an asbestos fibre mat. The crucible is dried and weighed before and after the filtration process. From the portion of sample used and the increase in weight of the crucible, the suspended solids are calculated. Their significance is in the total pounds of solids not in solution to be handled by a stream, sewer, or treatment plant.

Settleable solids are determined by allowing a one liter sample of the waste to settle for one hour in a tapered glass vessel known as an Imhoff cone. Results are here reported in cubic centimeters per liter. Settleable solids are of great importance in determining the effect of discharging the waste to a stream or into a sewer, and the amount of solids to be removed by any "primary" treatment. When discharged to a stream these solids settle to the bottom in quiescent areas, forming sludge which on decomposition causes an odor

and floating scum nuisance such as was mentioned earlier.

Total grease determination. Grease is defined as "that material which is extracted from an acidified sample of sewage (waste) by petroleum ether." Briefly, the process is to acidify a sample, chill in a refrigerator, filter through a cotton disc on a filter paper, and dry. The cotton and disc are extracted in a Soxhlet apparatus with ether (petroleum); then by evaporation in a weighed flask the residue is calculated as total grease. Some authorities are now differentiating between total and "free" grease. Grease in the "free" form causes the most trouble as it floats on streams, clogs sewers and upsets sewage treatment plants. If present in wastes in quantities sufficient to be of concern to authorities, grease is probably being lost in quantities making its recovery worthwhile.

It is hoped that by demonstration and description, biochemical oxygen demand or BOD can be more readily understood. The BOD of a waste is a measure of the amount of organic matter contained therein, requiring oxygen for its destruction and consumption by bacterial action. There are two general types of decomposition or oxidation of organic matter by bacterial action, anaerobic—in the absence of oxygen, and aerobic—in the presence of oxygen. Anaerobic decomposition takes place, for example, in the common cesspool or septic tank. The action is incomplete and produces noxious odors. Only aerobic oxidation of organic matter is complete. As the presence of oxygen therein is the basis of purification in streams, as well as in the more complete treatment of sewage and industrial wastes, the BOD test, by the definition as stated, will best indicate the strength of, or the amount of organic matter present in domestic and industrial wastes.

The actual test consists in the determination of the dissolved oxygen in water—initially essentially saturated with oxygen by aeration—in sample bottles containing varying dilutions of the waste water, after an incubation

period of five days at a temperature of 20° C. A "blank" on the water used for dilution is also incubated for the same period. The dissolved oxygen remaining in the various dilutions is determined, along with that of the blank. A dilution is selected which indicates a depletion of 40 to 70 per cent of that present in the blank. The difference between the dissolved oxygen in the blank and that remaining in the selected dilution, times the dilution factor, gives the BOD of the waste. For example, after incubation a blank containing 8.5 ppm dissolved oxygen, and a dilution of 1 cc of the waste water in 250 cc of dilution (blank) water contains 4.1 ppm dissolved oxygen. The difference, 4.4 ppm, times the dilution factor of 250, gives a BOD of 1100 ppm.

The BOD of the average domestic sewage is approximately 200 ppm. Based on an average flow of 100 gallons per capita per day, the amount of oxygen required to oxidize and stabilize the organic matter contained therein is 0.17 lbs. per day per capita. By comparison, it is not unusual for rendering and packing plant wastes to have a BOD of 2000 to 5000 ppm. Assuming a plant with waste flows averaging 100 gpm for a 12-hour day, and a BOD of 2000 ppm, the organic load on a stream or sewage treatment plant would be equivalent to that from a city of 7000 inhabitants. The concern of health and pollution authorities with the necessity of treatment of these waters before disposal to sewer or stream may thus be realized. Referring back to the BOD determination example, a dilution of 250 times was necessary to obtain a BOD of 1100 ppm. A dilution of almost 500 to 1 would be required for a BOD of 2000 ppm. When waste flows are discharged to small streams, or even to back-waters of larger streams, it is easy to understand how these waters, initially saturated with oxygen, may be depleted to the 4 ppm minimum required for the survival of most game fish, or even to 2 ppm dissolved oxygen, below which an odor nuisance may exist.

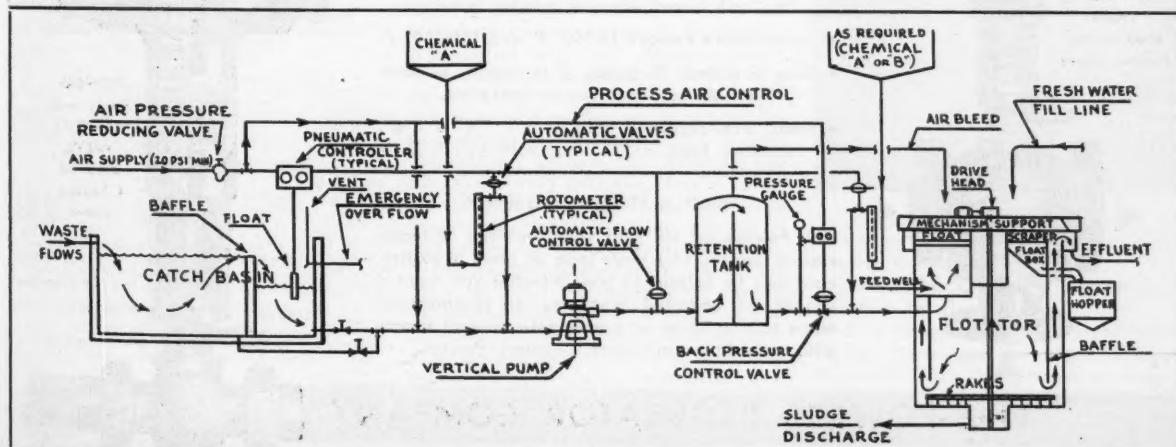
Waste treatment processes fall into two general classifications: primary,

and primary plus secondary treatment. Primary treatment can be fine screening; plain sedimentation, such as in a conventional catch basin, cess pool or septic tank, or a relative new process known as pressure flotation. Secondary treatment, necessary only when a very high degree of treatment is required, can be either by "biological filtration," or the "activated sludge" process. Since efficient primary treatment of rendering wastes will in most cases produce an effluent acceptable by the authorities for disposal to stream or sewer, we will confine our discussion thereto.

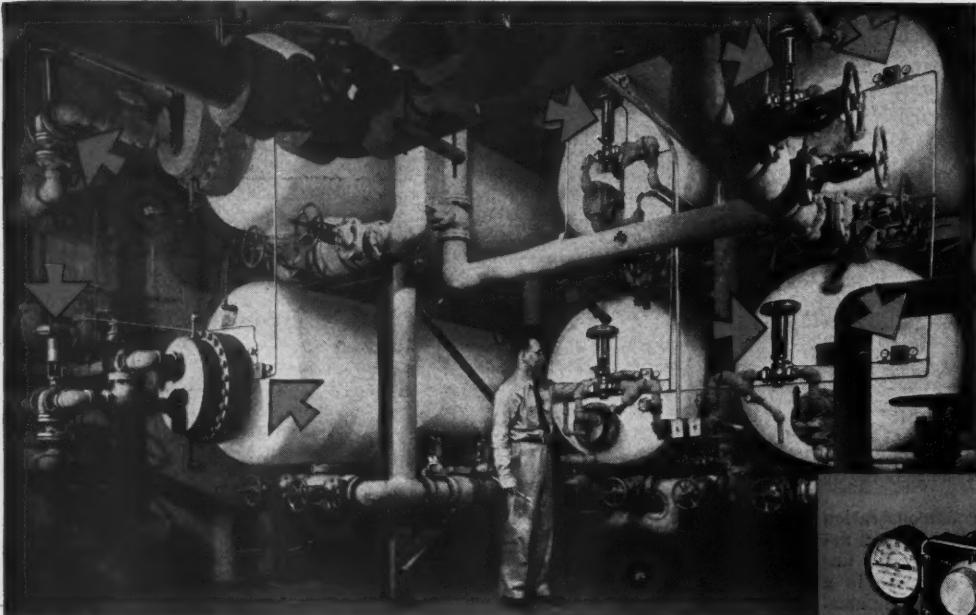
The conventional catch basin may provide ample treatment if it is large enough to give a detention time of at least 30 minutes at peak flows and the wastes contain a low percentage of emulsified fats and proteins, such as tallow wash water and caustic cleanup waters. If recovery by hand skimming is practiced, the labor involved, plus the increase in fatty acids due to infrequent skimming, must be considered. If recovery of waste fats is not an item, mechanical screening with a vibrating or rotary type fine mesh screen can provide, in many cases, the most economical answer to the problem. If this method is used it is desirable to deliver to the screen a mixture of all grease flows with manure from the hasher-washer and hand cleaning operations. The manure acts as an absorbent and filter aid for the grease, helping to keep the screen clean and producing a better effluent.

The pressure flotation system for treatment of rendering and meat packing wastes has proved to be the most efficient method of "primary treatment" for by-products recovery, pollution control and water conservation. As mentioned early in this paper, rendering plant wastes, containing principally fats and proteins not in true solution, are ideally suited for highly efficient treatment by coagulation and flotation.

The theory of pressure flotation is based on the fact that the amount of gas which a liquid will dissolve is directly proportional to the absolute pressure thereon. For example, at sea



FLOW PLAN OF A PROCESS PRESSURE FLOTATION SYSTEM FOR RENDERING PLANT WASTE TREATMENT



**WATER HEATERS
AT LEVER HOUSE
New York City**

Architects: Skidmore,
Owings & Merrill

Consulting Engineers:
Jaros, Baum & Bolles

Contractor: Gillman-
Rous-Pesce Corp.



One of
Lever Brothers Co.
Famous Soaps



**Powers ACCRITEM Regulator
Compressed Air or Water Operated**

Chief Engineer Edward MacDonald states "Performance of Powers Accritem Temperature Regulators has been highly satisfactory on the 6 water heaters shown above as well as on booster heater for dishwasher and for controlling cooling of condensate before discharge to sewer."

POWERS WATER TEMPERATURE CONTROL

ACCRITEM Regulators were selected for LEVER BROTHERS beautiful modern building on Park Avenue in New York City. The air conditioning system here is also Powers controlled.

Water heaters in more and more prominent buildings are being equipped with Powers Accritem Regulators because of their —



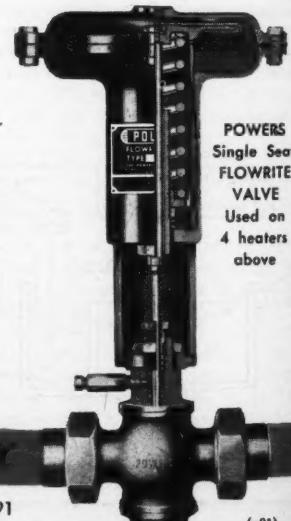
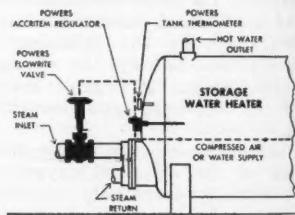
Important Features that Give Better Control and Lower Maintenance

- Adjustable Sensitivity and over-heat protection.
- Calibrated Dial temperature adjustment.
- Simple, Rugged Construction withstands vibration and insures years of reliable service.
- Temperature Ranges 50-250° F. and 150-350° F.
- Easy to Install. Requires 15 lb. supply of compressed air or water for its operation.
- Small Size—regulator head is only 2 7/8" x 3 3/8", sensitive bulb is 12" long with 1/2" I. P. S. connection.

Bulletin 316 gives full details

Call Powers for aid with your problems of temperature control. Our more than 60 years of experience may be helpful to you. Whether you want a simple self-operated regulator or thermostatic water mixing valve or a pneumatic control system with recording controllers...contact Powers.

Unsurpassed for reliability and power to operate large or small diaphragm valves controlling Water Heaters, Heat Exchangers, Jacket Water Cooling for Diesel Engines or Air Compressors and many Industrial Processes.



THE POWERS REGULATOR COMPANY

Skokie, Ill. • Offices in Over 50 Cities, See your phone book • Established 1891

(a91)



TOP: Ralph Van Hoven of Van Hoven Co., Inc., St. Paul, and Kirk Mendenhall, North Platte Rendering Co., North Platte, Neb.
BOTTOM: Louis Ottone, Salinas Tallow Co., Salinas, Cal., and E. V. Walloch, Wilbur-Ellis Co., Los Angeles.

level and a temperature of 70° F., water will dissolve approximately 2 per cent of air by volume. At 15 lbs. pressure the solubility is approximately 4 per cent and at 30 lbs. is 6 per cent.

When the pressure is released to atmosphere, the volume of air or gas present above saturation is released and comes from solution in the form of extremely fine bubbles. These bubbles attach to suspended matter present in waste waters and carry these solids to the surface as "float" for removal by skimming. This action may be compared to mechanical screening, with the rising mass of bubbles corresponding to a screen with an infinite number of infinitely small openings.

LABORATORY DATA ON PROCESS PRESSURE FLOTATOR INSTALLATION
PETERSON MANUFACTURING COMPANY
LOS ANGELES, CALIF.
Flotator Skimming

Date	Moisture Free Basis		
	Moisture Per Cent	Crude Protein Per Cent	Crude Fat Per Cent
4-30-52	90.75	23.88	56.7
5-16-52	92.45	19.38	60.8
5-29-52	89.4	19.38	58.5

Efficiency in Fat and B.O.D. Removal			
Date	Total Fat	Per Cent	
5-16-52	3830 PPM	270 PPM	93
5-29-52	4300	Nil	99+

5-Day Bio-Chemical Oxygen Demand			
5-28-52	6800 PPM	470 PPM	93
Above analyses indicate a recovery of 40 lbs. combined fat and protein per 1000 gallons treated.			

PROCESS FLOTATOR-CLARIFIER INSTALLATION

Following results obtained at a West Coast meat packing plant, killing and cutting operation only.

Per Cent		
Grease (ether-soluble)	4390 ppm	170 ppm
Suspended solids, ppm	6270	440
Biochemical Oxygen Demand—5-day	20° C. ppm.....	3250 1480 54.5

Above analysis indicates a recovery of 35 lbs. of grease per 1000 gallons treated or a total of 1675 lbs. per 8-hour day.

To assist in removal of solids present in an emulsified condition, a coagulant such as alum is introduced to the waste flows. Where an efficiency of 70 per cent may be expected using air alone, grease recoveries of 95 per cent or more may be obtained by use of coagulants.

The process pressure flotation system consists essentially of the following:

- 1) Catch basin; 2) process pump;
- 3) retention tank; 4) the flotation unit;
- 5) coagulant feeding system, and 6) controls.

The catch basin is utilized to blend all waste flows containing grease and recoverable proteins. The capacity of this basin need not exceed 10 minutes storage at peak flows. Sanitary sewage and manure should be handled separately to avoid contamination of recovered by-products. For this reason, the gut hasher should be provided with a shallow basin provided with a skimming baffle. Manure is retained behind this baffle and grease overflows to the catch basin.

Plan on page 19 shows a pneumatic control device is installed in the catch basin on the downstream side of the skimming baffle. This controller functions to control waste flows and coagulant feed in proportion to volume of waste flows. The flow is from the catch basin into the process pump, air and coagulant being added to the suction line, through the flow control valve and thence into the retention tank where undissolved air is liberated. The discharge side of the retention tank is provided with a back pressure valve and control to maintain pressure for solution of air. Leaving the back pressure valve, the flow enters the Flotator at atmospheric pressure and the dissolved air is liberated and carries solids to the surface as "float" for removal by the skimming arms. The Flotator is so constructed that the wastes must travel a maximum distance at minimum velocities to give a "float" with a minimum moisture content. The mechanism driving the skimming arms also operates sludge rakes for collection of heavy solids which may settle. The clarified water flows under the scum baffle and then up and over a circular V-notched weir for disposal or re-use in barometric condensers and the hasher-washer. Where maximum solids removal is desired the Flotator proper is replaced by the Flotator-Clarifier, as shown in the photograph of the James Allan & Sons installation. In this unit flotation and grease recovery take place in the center compartment with the flow thence into a settling compartment for removal of any solids not reclaimed in the "float."

Laboratory analysis indicates the high efficiency in removal of grease, suspended solids and BOD which can be obtained by the pressure flotation system. Only a detailed study of each individual plant, involving determination of waste volume, the amount of solids and organic matter contained therein, and the degree of treatment desired or required, will indicate whether or not additional facilities are necessary.



1. John J. Rowe of Procter & Gamble, with M. Gurewitz, Washington Rendering Co., Los Angeles, California.

2. Mr. and Mrs. George G. Swingle, C. W. Swingle & Co., Lincoln, Neb.

3. E. J. Pliescott, The Eastern Shore Rendering Co., Cambridge, Md., and A. T. Berger, Wilbur-Ellis Co., San Francisco, compare notes about conditions on the East and West coasts.

4. Paul D. Sachter, Utah By-Products Co., Ogden, Utah, and P. H. Soble of Utah By-Products Co.

Conveyors Supplant Hands From Drum to Feed Mill

The Speaker:

J. F. BERTUCCIO

J. C. Corrigan Co., Inc.

THE primary purpose of conveyors is to reduce handling from the time the raw material is received at the rendering plant, and to speed its movement through processing. The best way to handle material is not to handle it at all. The ideal can be approached through efficient use of conveyors with minimum floor space.

A typical conveyor application consists of four units:

1. A conveyor to receive green material and move it to the hog.
2. A conveyor to feed the hogged raw stock to the cookers.
3. A conveyor to move the cooked cracklings to the presses.
4. A conveyor to move the crackling cake from the presses to the mill room.

Under such a setup, once the raw material is dumped on the first conveyor it automatically travels to the mill room without any manual handling.

The unloading platform is at the same level as the floor board of the collection trucks and as the raw stock is brought into the plant the drums are rolled from the platform to the scale and the material is weighed. Sorting pans (No. 1) can be installed at the receiving end of the 30 ft. long and 30 in. wide steel apron conveyor (No. 2) so that a visual check can be made on raw stock. Only one man is required to empty the drums onto the conveyor. This conveyor is built to handle bones, shop fat, suet, offal and chicken material and is constructed so tightly that spillage of fine material is prevented. Also, when the drums are emptied the water runs off the conveyor and does not find its way into the cooker to add to the cost of cooking the raw stock. The conveyor has a capacity of 20 tons per hour and can handle bulk as well as drum material.

The grease steamer is placed as close to the unloading platform and scale as possible to avoid handling grease drums any more than is necessary. The steamer melts the grease and delivers it to a receiver for settling. A drum or barrel washer can be installed close by so that as the containers are emptied they can be placed in the washer.

At the head end of the apron conveyor where the material discharges to the hog (No. 3) there is a hood of sufficient size to permit large bones and rib racks to move into the hog without plugging up the chute or hog intake.

When the system is in operation a signal light or buzzer, located close to the man who empties the drums, indicates when to start emptying drums and when the cookers are ready to be filled.

From the discharge point under the hog a 20-in. wide enclosed scraper conveyor (No. 4) extends to a point over the cookers (No. 5). This conveyor runs horizontally, then on an incline to a point about 7 ft. above the floor, then horizontally across the top of the cookers. The conveyor moves the material that has been hogged to points over the cookers where it is discharged through openings in the conveyor to swivel chutes that feed the cookers. These openings have a gate which is operated with a chain wheel by the man at the cooker level or they are operated by a hand wheel by a man at the loading level. The chutes are swiveled to permit them to be turned away from the opening in the cooker when it is necessary to shut the charging door.

In some cases the chute is directly connected to the cooker charge opening and material is fed into the cooker with-

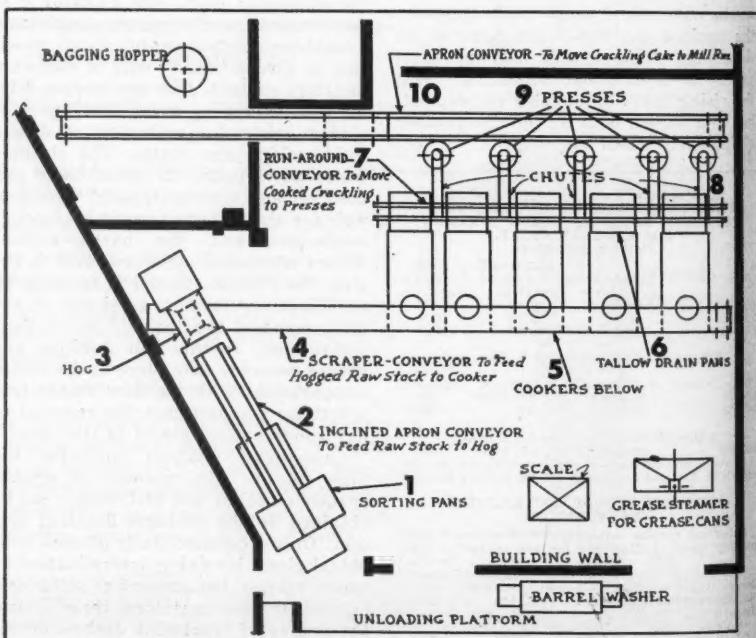
out locking the door each time the unit is filled. A double pan conveyor with turn corners at each end is usually employed so that material can be collected on the top pan and delivered to the bottom pan or vice versa.

From each cooker the cracklings are discharged into a combination perforated hopper, with gate, and tallow drain pan (No. 6). The tallow flows into the drain pan and, by opening the gate in the hopper, the drained cracklings are fed into the run-around conveyor. The run-around conveyor (No. 7) carries the material up and around to openings leading into a series of chutes (No. 8) which connect with an equal number of presses (No. 9). The upper and lower level horizontal runs are both 38 ft. long; vertical runs are 14 ft., making the total footage 104.

Each opening in the run-around conveyor has a gate leading to the chute that feeds a press and is controlled by the pressman. A push button station next to the presses allows control of the flow of material into the presses. As a press is filled the material by-passes the opening and then moves back through an overflow chute and starts around the circle again. Not only is the movement of the cooked cracklings expedited but they are not allowed to stand and cool off.

This type of conveyor is self-supporting and can be installed within a very limited cross section area. It can also be used for elevating material from one floor to another for discharge into a storage bin. It is a double chain conveyor enclosed in a heavy steel casing to keep material from getting on the chain and has a channel track to keep the chain in position. The conveyor has

(Continued on page 28)



ONE SETUP FOR A CONVEYORIZED RENDERING PLANT

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simple ways to cut hog dehairing costs

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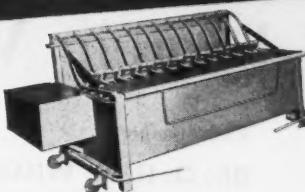


OLD BALDY HOG SCALD

Cuts dehairing time by as much as half! For hand or machine scraping. OLD BALDY penetrates—soaks down and loosens toughest bristles so they come OUT BY THE ROOTS. Particularly helpful in the "hard hair" season. Loosens scurf and dirt, too, so that the hog scrapes smooth and clean. You'll be delighted with the finish on your hogs. Guaranteed unconditionally! If you're not already using OLD BALDY, order a trial supply today. You can't lose!

No. 700	10-lb. Carton, per lb.	35c
No. 701	50-lb. Drum, per lb.	.32c
No. 702	100-lb. Drum, per lb.	.30c
No. 703	300-lb. Bbl., per lb.	.26c

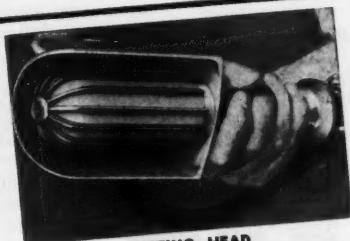
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BIG VALUE DEHAIRING MACHINE

For the medium-sized hog packer. Does a quick, thorough job on any size hog. 48 scrapers. This machine is built to stand hard usage, yet is priced just above the smallest dehairers. Complete with 2-HP motor. For 3-phase current, only... \$750. For single-phase current, only... \$785. Casters available as extras. Let us give you full information.

3

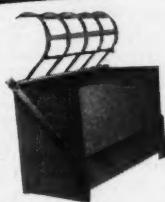


CUTTING HEAD

RAZEX Electric HOG SCRAPER

A mechanized hand tool, used either for finishing work after machine dehairing, or for the whole scraping job. Whirling blades in the cutting head drag bristles out whole, or shave them off clean at the skin surface. Point is rounded to get into deepest wrinkles, around eyes, ears, tail, feet, etc. Water jet flushes away loose hairs and scurf while you work. No. 1236. (Includes Spare Cutting Head)..... \$340

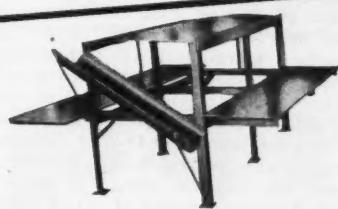
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Made of heavy steel, reinforced and welded. Efficient throw-out cradle. Bottom slopes to drain for quick clean-out. Made in 1-Hog, 2-Hog, and 3-Hog sizes, and heating water in a variety of ways. No. 818 — (Illustrated). One-hog Vat, complete with built-in burner for any kind of gas..... \$228

4



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This all-steel, rigid, welded table will make hand scraping a lot easier, and boost your production. Made in any height, to fit your dehairing machine or scalding vat. Throw-off chute can be installed at either end. Top is steel plate, slightly curved to make turning the hog easier.

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6

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KOCH has helped thousands of meat packers plan their slaughtering and meat processing departments. Experienced engineers will gladly furnish advice, layouts, preliminary building plans—for remodeling, expanding, or new building. Let KOCH help you choose the most effective arrangements, the most up-to-date methods. There is no charge, no obligation for this service. Tell us your problem!

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New Facts Uncovered on Animal Protein Values

The Speaker:

DR. O. H. M. WILDER

American Meat Institute Foundation

THREE are many things to be considered if we cover the whole list of the latest research and developments in the animal protein field. Research in nutrition has made some remarkable additions to our knowledge of what animals need for good health and thrifit, but no sooner do we use some of the newer developments that increase the rate of growth and production of farm animals than we hear of one or the other disease making alarming headway that threatens to cancel the nutritional advantages. Nevertheless, I am happy to be able to report to you that positive gains have been made.

During the past year, we have had examples of what can happen when disease breaks out. The rapid spread of anthrax through some of the midwestern states had a far-reaching effect on the use of animal proteins and bone meal because the mode of entry of the anthrax into this country appeared to be in some contaminated bone meal that was imported from abroad. There was never any indication that domestically produced materials were in any way involved except as they had been mixed with some of the contaminated materials.

It is not minimizing the importance of nutrition research to say that new discoveries are of things that have always existed. So have principles of gravity, light, and every other physical, chemical, and biological force, always existed. Our present day civilization has been largely brought about by men who have discovered and demonstrated the laws of nature, permitting mankind to harness them in his service.

The unidentified chick growth factors that are currently being studied by workers at Beltsville, the University of

Maryland, Cornell University, and other places, are factors that have always existed in animal proteins and have been responsible, among other things, for the performance that we have had over the years from meat scrap and tankage. The new factor appears to be important for chick growth—important enough to stimulate some workers to try to isolate it. The next step then would be to produce the factor synthetically or to make low-cost concentrates of it. It no doubt will take its place eventually in the family of vitamins and may be available in pure or concentrated form for use in the fortification of feeds. But every vitamin or other growth factor that is added to a feed in pure or concentrated form adds to the cost of that feed; and, in the end, it will only be used if it is economical to do so.

Animal proteins have an advantage in containing quite an array of growth factors, including vitamin B₁₂, riboflavin, niacin, and the newer unidentified factor in combination with other nutrients at a price that is not high when we consider all of the nutrients that they supply.

It has been known for a long time that small amounts of certain fatty acids were necessary in the diet of poultry and swine but these acids seemed to be needed in only extremely small amounts. From time to time, reports have been published indicating that higher levels of fat were beneficial in a ration but the data have been very conflicting due to different types of rations used, amounts of fat added, and the kind of response looked for. The cost of the fat has usually been higher than the price of the feed so tallow and greases have not been used in

feeds to any large extent, although some types of dog food have contained added fat for several years. Whatever the effect of fat or fatty acids in nutrition, it is significant that meat scrap and tankage contain fat and will supply enough of this element for an animal's needs.

One of the uses of fat in a chick diet is to counteract an inhibitory chick growth factor found in some samples of alfalfa meal. The alfalfa is such an excellent source of nutrients that it will continue to be used, but a certain percentage of alfalfa meals seem to contain this factor that tends to inhibit chick growth. There has been some evidence that the culprit is a saponin, which may be counteracted by feeding cholesterol, or better yet by cholesterol and fat in combination. Cholesterol is too expensive to use as such, and might not be desirable anyhow, but fats contain cholesterol, as do meat scrap, tankage and blood meal. The feeding of these products will help counteract the alfalfa chick growth inhibitor.

Meat scrap has been found to contain from 200 to 400 milligrams cholesterol per pound, and blood meal contains from 3 to 6 times as much (about 1240 mg. per pound).

Table 1 shows some data that were obtained in our laboratory when a sample of alfalfa meal was fed at a 15 per cent level. This probably represents an extreme case in that it was the poorest sample of alfalfa meal that we have encountered. Mortality ran very high—so high that growth data were of no significance. It is important to note, however, that mortality was reduced when cholesterol or material containing cholesterol were fed along with fat.

TABLE 1

Chick Feeding Tests—High Alfalfa Rations	Mortality %
Supplement	
None (15% alfalfa ration) ¹	69
B ₁₂ + antibiotic	56
8% Meat and bone scrap	50
0.4% Cholesterol	6
4.0% Lard	50
Lard + cholesterol	12
Lard + meat and bone scrap	12
Lard + 2% blood meal	0

¹Basal ration for cholesterol studies was composed of grd. yellow corn 49.3, dehydrated alfalfa meal 15, soybean oil meal 26.0, corn gluten meal 5.0, limestone 2.0, steamed bone meal 2.0, iodized salt 0.5, vitamin A & D oil 0.2, plus manganese and B-vitamin supplement.

Table 2 shows data that are typical of that usually obtained when the high alfalfa ration is fed to chicks. In these

LEFT: Fred W. Stothfang and C. Oscar Schmidt, president, Cincinnati Butchers' Supply Co., Cincinnati, with Charles Hawley and R. A. Hawley, Meat Packers Equipment Co., Oakland, Cal.

RIGHT: Dr. L. M. Richards and Dr. R. D. Englert of Stanford Research Institute, Stanford, Cal., with Lloyd Hygeland, Crown By-Products, San Jose, Cal.



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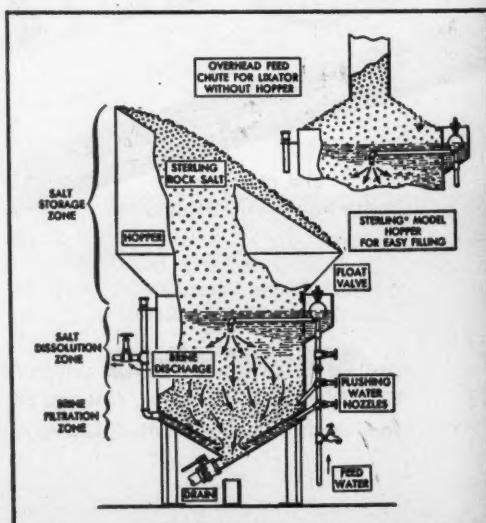
No handling or attention is required beyond the hopper-loading stage—gravity does all the work. The Lixate Process is adaptable to almost numberless industrial requirements, large or small.

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three different chick tests three different samples of alfalfa meal were used, and the results show different responses to cholesterol in the different tests. In the C-18 test cholesterol gave a marked growth response while in the C-24 test cholesterol alone was without significant effect. Cholesterol plus lard gave a significant response in the C-23 test but failed in C-24. The only supplement that was consistent in giving a growth response was the meat and bone scrap. From these results, it would appear that the safest and best way to counteract the alfalfa growth inhibitor is by using meat and bone scrap rather than cholesterol. It may happen that other factors found in the meat and bone scrap are of value in addition to the cholesterol and fat for counteracting this alfalfa growth inhibitor.

TABLE 2

Chick Feeding Tests—High Alfalfa Rations	
Ration Supplement	8 week wt. efficiency grams feed/gain
C-18	
None (15% alfalfa control)	816
0.3% Cholesterol	932
4.0% Blood Meal	988
8.0% Meat & bone scrap	981
8.0% Meat & bone scrap + 0.3% cholesterol	992
C-23	
None (15% alfalfa control)	823
8% Meat & bone scrap	892
0.4% cholesterol + 2% lard	899
C-24	
None (15% alfalfa control)	911
8% Meat & bone scrap	1014
8% Meat & bone scrap + 0.4% cholesterol	968
0.4% cholesterol	921
0.4% cholesterol + 2% lard	917
3.0% blood meal	905
3.0% blood meal + lard	946
3.0% blood meal + cholesterol	913
3.0% blood meal + cholesterol + lard	950
	2.60
	2.74
	2.65
	2.80
	2.59
	2.73
	2.67
	2.60
	2.75
	2.38
	2.47
	2.44
	3.00
	2.76
	2.56
	2.69
	2.73

It is also possible that some of the variation in response obtained from feeding animal protein may sometimes be due to variations in the amount of the alfalfa factor present, since those alfalfa samples containing little or none of the inhibitory factor will act differently from those that contain larger amounts.

Poultry rations do not usually contain such large amounts of alfalfa meal as was fed here—the usual amounts being around 5 per cent or less, and at this level will not show such marked growth inhibition as the 15 per cent level; but, even at 5 per cent, if a

Left to right are F. B. Schotflette of The Dupp Company, Germantown, Ohio; Richard Brunetti, Reno Rendering Works, Reno, Nevada, and John A. Dupp of the Dupp organization.



sample is encountered such as was used in the test shown in Table No. 1, poor results would be obtained unless something is used to counteract it. An adequate level of meat and bone scrap will do much to iron out those variations due to the alfalfa meals.

The unidentified, vitamin-like factors and the fat in meat scrap and tankage are things that add to the feeding value of the animal proteins and are normally present in all samples. There are other quality factors that are important and can be controlled to a certain extent by the producer.

When we speak of quality in these products, we think of the nutritive value, but in the feed trade much emphasis is put on color, odor and texture, and uniformity of protein content because it is from these characteristics that we get our first impression of any one sample. Some of these characteristics are interrelated. The color varies with the fat content and a low-fat material will not present the rancidity problem that might be found in high-fat materials, so the odor may thus be indirectly related to the color through the fat. The temperature reached during the rendering and drying process influences color and odor also, but any temperature reached in normal rendering operations that does not harm the fat will not harm the protein material.

Texture is important to the feed manufacturer but it is easily controlled if close attention is given to the grinding operation.

Uniformity of protein content is hard to achieve by some plants where raw materials vary and blending facilities are not available. It would be a boon to many feed manufacturers if a method could be devised for blending meat scrap so that a carload, or a truckload of uniform protein content could be assured. Chemical analyses by the laboratory cost money and some people feel that blending of large quantities will be less expensive than analyses of a large number of smaller lots.

We occasionally find a sample of meat scrap or tankage that has turned rancid, as is evidenced by an odor that is readily detectable by some people. There are two types of rancidity—oxidative and hydrolytic. We think we can control oxidative rancidity but the hydrolytic type, with consequent acid formation, can only be regulated by control of raw materials going into the cookers. Enzymatic action starts in animal tissues as soon as the animal is dead, and continues until sufficient heat has been applied to inactivate the enzymes. This enzymatic action results in the hydrolytic splitting of fats with the formation of fatty acids. It is one of nature's ways of disposing of dead animals. Refrigeration slows enzyme action, and heat stops it. The only way for a renderer to control it is to process the materials as soon as possible after the death of the animal, and keep the tissues cold until they are processed.

Oxidative rancidity is the type that develops after the products are rendered, and it is this type that we can control by the use of antioxidants. Tests are still in progress in our laboratory. At this stage they look promising for the use of BHA (butylated hydroxyanisole) in stabilizing both rendered fat and residual fat in press cake. This may be important if tallow and greases are stored for a considerable period of time before they are sold, and it should be of value in preventing rancidity development in meat scrap and tankage. It is usually believed that meat scrap and tankage do not stay in storage long enough to go rancid, but there are some samples that turn rather rapidly and are easily detectable by people with a sensitive nose.

BHA is an antioxidant that has the property of "carry-through"—when incorporated into a fat it is not readily de-



Left to right are Dr. J. T. Johnstone of The Allbright-Nell Co., Chicago; C. C. Baas, Inland Products, Inc., Columbus, Ohio, and H. M. Ackerley, National By-Products, Inc., Des Moines, Ia.

stroyed by heat but will protect the baked goods in which it is used, such as crackers, pie doughs, etc. Since it worked so well in edible lard, it seemed reasonable to suppose that it might also be of value in stabilizing the fat in meat scrap. Our preliminary trials have indicated that BHA used at a level of 0.01 per cent of the estimated amount of fat in the melter will protect against oxidative rancidity and do it at a cost low enough to be attractive.

In practice, the simplest and most effective way to use the antioxidant is to add it to the raw materials when the cooker is charged, so that it may be in contact with the fat all through the cooking and drying period and thus become intimately mixed with the fat. The mixing is important, as it must be thoroughly mixed with the fat to be effective. By adding the antioxidant before cooking starts, it has a chance to become thoroughly mixed with all of the fat, including the fat left in the press cake. It thus protects the meat scrap from becoming rancid—or rather the residual fat in the meat scrap. Whether or not antioxidants would be of value in plants that solvent extract, I do not yet know.

One of the interesting developments that has come about because of current price relationships in some areas of the country is the feeding of animal proteins to cattle. There have been times before when it was economical to feed meat scrap or dry-rendered tankage to cattle, and the "all purpose supplement" containing animal protein, developed by the late Paul Gerlaugh at the Ohio Experiment Station, gave good results when fed to cattle. Several cattle feeders are now using animal proteins in cattle supplements and one of them has told me that his steers have averaged 2.96 lbs. gain per day over a 91-day period when fed a supplement containing 15 per cent animal protein.

It is always interesting to speculate on the possible uses for certain waste materials and to try to find profitable ways to use them. The poultry broiler business has grown so large in the past few years that there are immense quantities of feathers to be disposed of along with other offal at the slaughtering plants. Since feathers are high in protein, they are of interest in this discussion as a possible constituent of feeds.

The Western Regional Research Laboratory at Albany, Calif., has developed a method for processing feathers that produces a product promising as a feed-stuff. The processed feathers are not a complete protein, in that they do not contain enough of all the essential amino acids to support good growth, but they do apparently supply enough of something that makes chicks grow faster when they are used in the right combinations with other feeds. To get the most good out of feathers we must use them along with other protein feeds that supply an abundance of lysine and tryptophan. One of the best combinations that I have found to date is a soybean oil meal—blood meal—feather

meal mixture. The blood meal supplies lysine and tryptophan and the feather meal supplies isoleucine that is deficient in the blood meal. Results shown in Table 3 are typical of what we get when chicks are fed feather meal or a feather-blood meal combination along with a corn-soybean oil meal basal diet.

The 14 per cent soybean oil meal ration is a low-protein diet to which the supplements were added, replacing corn. Additions of feather meal raised the protein level of the ration, and at the same time gave an increased weight gain and improved feed efficiency. Feather meal and blood meal used in approximately equal proportions give growth responses that are quite satisfactory and in some cases have been almost as good as the response obtained from meat scrap. Feather meal is not equal to meat scrap in feeding value, however, and the two do not seem to complement each other when used together. Our results to date have indicated that feather meal and meat scrap should not be used together. Each shows up to best advantage when it is used separately as a supplement in poultry feeds.

Other materials beside the chicken feathers may eventually find a use in

Conveyors for Renderers

(Continued from page 22)

only two sprockets—both driving ones. All other turn corners are carried around a large radius track.

Hazardous work is avoided by dispensing with the shoveling of cracklings into presses, or handling the material from drain pans into receivers. The pressman does not handle the cracklings as they come from the presses. When the crackling cakes are removed from the presses they are simply pushed onto a steel apron conveyor 23 in. wide and 71 ft. long (No. 10) and carried off into the mill room or storage room. The speedy movement of the cake away from the presses provides an opportunity to handle a larger amount of material.

Some other possibilities for using conveyors in connection with rendering operations are as follows:

Gelatin skins can be accumulated in a receiving pit outside the plant. A scraper conveyor can be built into the pit and set low enough to dig into the material and carry it up to a chute feeding a second conveyor discharging to the cookers.

Dry rendered tankage can be carried from the rendering building to the feed building. Under such a setup crushed tankage from the rendering building passes through a chute into a drag type conveyor and is carried along an incline at the side of the structure, spans the railroad tracks, runs horizontally over the roof of the boiler house and onto the roof of the storage building where, from various openings in the conveyor, it is delivered through eight two-way chutes into the storage bins. Capacity of such an installation is 25 tons per hour.

feeds—even chicken manure, which contains a fairly high level of vitamin B₁₂. Such materials, though, are not a proper ingredient of meat scrap or tankage and when used, the feeder or feed manufacturer must know exactly what he is getting and he must know how to use it to get results.

TABLE 3 Chick Feeding Tests—Feather Meal		
Ration	8 week wt. efficiency grams	Feed feed/gain
C-22		
25% soybean oil meal (control)	852	2.80
14% soybean oil meal (control)	732	3.77
14% soybean oil meal + 3% feather meal	795	3.20
14% soybean oil meal + 6% feather meal	819	2.94
14% soybean oil meal + 3% feather meal		
14% soybean oil meal + 3% blood meal	915	2.66

¹Low-protein rations: grd. yellow corn 71.3, dehydrated alfalfa meal 5.0, corn gluten meal 5.0, soybean oil meal 14.0, limestone 2.0, steamed bone meal 2.0, iodized salt 0.5, vitamin A & D oil 0.2, plus manganese sulfate and B-vitamins mixture. Supplements were added to replace corn.

We come now to the outlook for animal proteins, based on recent research and nutritional developments. Good grade meat scrap and tankage should continue in demand because they supply, along with the protein and minerals, other factors that help balance up the common feedstuffs to make a good ration. They supply vitamin B₁₂. They also supply vitamin-like factors that are still unidentified. They are of use in counteracting the alfalfa chick-growth inhibitor, thus allowing another commonly used feedstuff to exert only its good properties. This latter quality of the animal proteins may be one of the important attributes of meat scrap, tankage, and blood meal in chick growing rations. The fats in meat scrap and tankage may be more important than has been generally considered in the past. Certainly, they help maintain the fat level in feeds at the amounts required by feed laws in some states. The fats may be of even greater importance in supplying nutritional factors that aid in giving more rapid growth and better carcass finish.

The quality of the products must be maintained, not only nutritional quality but appearance as well. Color, odor and texture are important and uniformity in these factors is just as desirable as uniformity in nutritional quality.

As we learn more about the nutritional requirements of animals and birds, feeders are becoming more quality conscious in their selection of feedstuffs. By maintaining quality at a high level the industry can go a long way toward getting a greater usage of its products in animal and poultry feeds.

NRA Meeting Summarized

(Continued from page 9)

favors repeal of the processing tax on coconut oil.

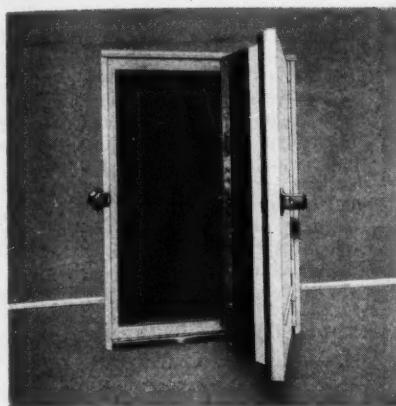
President John J. Hamel was re-elected head of the association; Ralph Van Hoven was continued as vice president and Frank Wise was reelected secretary-treasurer.

Following an opening session devoted to reports by the three officers of the

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FIRST with all-steel doors that seal cold in, heat out and will not warp.

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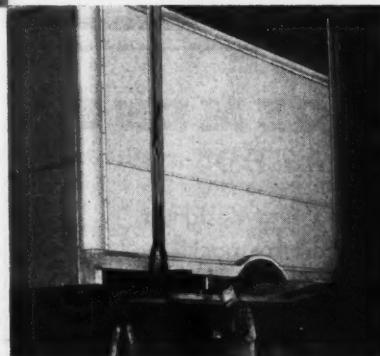
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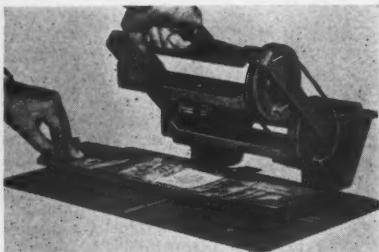
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association, members heard B. T. Rocca, Pacific Vegetable Oil Corporation, predict that fat prices will not change radically in the near future (see page 10), and Dr. L. M. Richards of Stanford Research Institute tell of research which appears to promise new outlets for the industry's fat products (see page 13).

On November 18, L. S. Farrell of Process Engineers, Inc., discussed the rendering industry's sewage problem and described the flotation method of waste treatment (see page 16). Various methods of using conveyors for material movement in the rendering plant were described by J. F. Bertuccio of J. C. Corrigan Co. (see page 22).

The animal protein situation was analyzed at the closing session by Dr. H. J. Almquist of the Grange Company and Dr. O. H. M. Wilder of the American Meat Institute Foundation (see page 24).

Good fellowship also received due attention; in addition to luncheons on both days of the meeting, conventioners enjoyed an evening of dining, dancing and entertainment at the annual banquet on Monday evening. A reception and social hour preceded the banquet with the Pacific Coast Renderers Association as host.

New Printing Method Keeps Moisture in Cellophane

A new method of printing cellophane in which the moisture content of the film is controlled, has been developed by the Dobeckmun Co. of Cleveland. The process, called "normalizing," is said to eliminate dehydration during printing. Cellophane retains its original life and pliability for best performance in heat-sealing, package strength and appearance.

Under ordinary conditions, high speed printing and attendant drying of inks results in loss of moisture in the film, making it more susceptible to breakage. Printed "normalized" film is said to be especially suited for users located in extremely dry climates or in colder climates where film is stored in heated buildings; or for users whose products are sensitive to odors from printing inks.

Dobeckmun offers the cellophane printed either in rotogravure or in its "Lithopaque" aniline method.

AMI Ads Stress Nutritional Importance of Meat

The American Meat Institute has distributed to its members a booklet, "The Nutritional Importance of Meat in America's Diet." It contains reprints of advertisements published during 1952 in *Life* and *Look* magazines. These reprints show how, by using a less technical approach, the same nutritional information as is published in medical journals by the Institute, is then passed along to the nation's consumers. The material is presented in terms of the consumers' health and well-being.

This smokehouse was cleaned in just 30 minutes!



Start: The operator makes up the Oakite Composition No. 24 solution in the tank of the Oakite Hot-Spray Unit, opens the valve, and starts to cover the walls with the dirt-penetrating spray.



20 minutes later: Operator starts rinsing down with hose.



10 minutes later: Walls are clean, down to the bare cement. No scraping, no scrubbing—burned on deposits roll right off.

Try it on your smokehouses, conveyors, tables, floors. Ask your local Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.



ICC Postpones But Refuses To Consolidate Two Meat-Livestock Cases

In orders made public recently, the Interstate Commerce Commission refused to consolidate the eastbound fresh meat case of Rath Packing Co. and other midwestern packers with the eastbound livestock cases of Swift & Company and the Eastern Meat Packers Association. Hearings in both cases, previously set for December 8, were postponed until February 3 and February 9, 1953. Hearings will be held in Chicago.

In the Rath case, which has been partly heard by the Commission, certain midwestern packers and livestock interests are seeking reduced rates on fresh meats to eastern destinations. Complainants allege that these reductions are necessary to restore relationships disturbed by the percentage general increases during recent years.

The Swift and Eastern cases, previously consolidated, were brought by Swift and the Eastern Meat Packers Association, supported by midwestern stockyards, exchanges and livestock interests, to seek reductions in livestock rates to eastern slaughter points.

Practically all of the complainants in the Rath case have refused to base their request for reductions in fresh meat rates on the relationship of fresh meats to livestock. It is felt the Commission's refusal to consolidate the cases at this time is based on a tacit recognition of this approach by the Rath case complainants.

New Agriculture Secretary

President-elect Eisenhower has appointed Ezra Taft Benson, 53, of Salt Lake City to head the Agriculture Department in the new administration. At present Benson spends most of his time as an official of the Church of Latter Day Saints, does some work with Boy Scouts and is chairman of the board of trustees of the American Institute of Cooperation, an organization of farm cooperatives, other farm groups and land grant colleges.

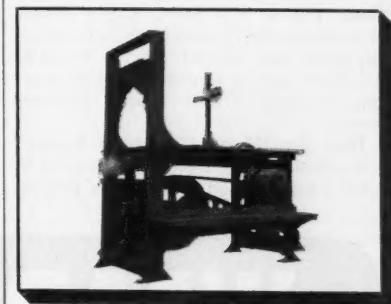
In reply to a reporter's question, Benson said that he favors farm price supports, adding "but at what level I'm not prepared to say." During the campaign, General Eisenhower supported the present program for 90 per cent price props for the next two years, and promised to make an exhaustive study as to what should be done thereafter.

Meat Scrap Ceilings

There has been a rumor that OPS is considering a rollback in meat scrap ceiling prices to \$2 per unit of protein. The agency stated this week, however, that it has made no decision either to roll back current ceilings on digester tankage and meat scraps or to issue a tailored regulation covering these commodities.

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Slices 6,000 to 10,000 pounds of frozen meat every hour. Takes blocks 18x18x29" or barrel-shapes 25" high with a 16" diameter. Slices cleanly any thickness desired. Heavy all-steel construction. All gears have cut teeth.

More and more packers are making KEEBLER their headquarters to satisfy all their equipment needs because KEEBLER does more than just sell industry-approved packinghouse and sausage manufacturing machinery, equipment and supplies . . . KEEBLER also renders personal attention and delivers service! Let us know your particular requirements. We will be glad to lend every assistance in helping you select the machine engineered to fit your individual production needs best.

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Pork Loin, Ham Featured in AMI December Advertising

December advertising of the American Meat Institute will feature the value of pork in terms of the pocket-book and in terms of nutrition. This will appear in *Ladies' Home Journal*, *Woman's Day* and *True Story* magazines. The ad will point out, by means of a simple chart, that pork is in ample supply at this time of year. It will also illustrate how a single pork loin roast can be used to make three delicious meals.

Ham for "Merry Christmas Eating" will appear in the December 16 issue of *Look* magazine, on newsstands Decem-

ber 2. It is suggested that a ham, either smoked or in a can, is a welcome Christmas gift that will provide the trade with an opportunity to promote gift sales during the holiday season.

Mexican Cattle Shipment

Reports from the Mexican border indicate that 50,000 head of cattle are concentrated at the border, mostly in Nuevo Laredo and Piedras Negras, ready to go to American markets when the December quota for this exportation starts. The shipments will be made by rail. Mexico's railroad rented 250 cattle cars from American lines to handle the movement.

Meat Board Plans Large Exhibit at International

Meat lessons for homemakers, live-stock producers, retail meat dealers and other groups as well as consumers, will be presented in an educational exhibit at the International Live Stock Exposition which opens in Chicago, November 29. It will be installed by the National Live Stock and Meat Board.

An outstanding feature of this exhibit will be one showing the importance of meat in the diet of older persons. Typical meals will be featured which depict three types of diets—one with too little food, one with a poor selection of food and one containing the right kind of food. The latter is recommended for those in the upper age bracket, and it includes meat in every meal.

A study in hog types will be featured, with carcasses of Rangy, Intermediate and Chuffy types of hogs on display. Beef carcasses will be shown, depicting the four major beef grades—Prime, Choice, Good and Commercial. Wholesale cuts of veal and lamb will also be displayed.

A revolving conveyor will show scores of meat cuts on parade, including cuts recommended for various holidays and for breakfast, luncheon and dinner menus. Luncheon meats and sausage will suggest some new ideas for meal planning.

One window of the big 60-ft. glass-front cooler housing the exhibit will be devoted to the handiwork of Frank Dutt, who has won acclaim for his lard sculpture. This year he will model the busts of General Dwight Eisenhower and Jess Andrew, president of the International.

The twenty-third annual Intercollegiate Meat Judging contest will be held Tuesday, December 2. Student teams taking part will judge nine carcasses and wholesale cuts of beef, pork and lamb. They will also identify and grade 20 beef carcasses and grade ten lamb carcasses.

Swift Premium Offer

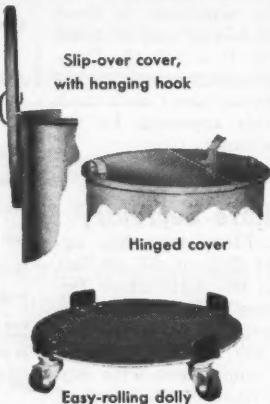
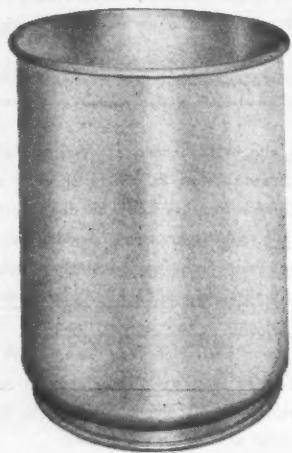
Swift & Company has announced a premium offer for purchasers of Swift'ning, its all-purpose shortening. It is a set of six aluminum bell-shaped pans of individual mold size. Announced at a regular 60c value, it is being offered for 25c and the paper disc from the 3-lb. Swift'ning can. With each set of pans, customers will receive Martha Logan's color-illustrated folder giving 22 recipes and ideas for cakes, tarts, cookies, salads and sandwiches using the molds.

Multi-colored store promotion pieces backing up the premium are being given retailers and a national advertising schedule supporting the offer is running in seven of the nation's leading women's magazines and Sunday supplements through November and December.

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Here's the easy, sanitary way to handle pork and beef trimmings, ground and chopped meats, spices and other meat products. The aluminum drum is seamless, has open, easy-to-clean bead, and the tough wearing ring on bottom is attached with a closed, continuous weld. Easy to move around because aluminum is light. Dent-resistant and long lasting because drum and covers are made of Wear-Ever's famous, extra-hard alloy. And remember, aluminum is friendly to foods. Available with choice of covers and dolly.

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For Tenox is the vital ingredient which converts carefully processed lard into a superior shortening by retarding rancidity.

Tenox prolongs the storage life of lard up to 14 times and helps keep baked goods fresh as much as 5 times longer.

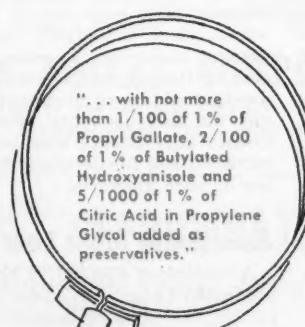
Add Tenox to your lard and you automatically add powerful selling facts to your sales story. Neither you nor your customers need to worry about spoilage. Your customers can enjoy all the natural advantages of lard itself, plus finished baked goods that stay fresh longer.

If you are not selling lard as the superior shortening that it can be, write for complete information about Tenox. Tennessee Eastman Company, Division of Eastman Kodak Co., Kingsport, Tennessee.

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KEEBLER makes a specialty of your production problems . . . is always at your service to help you step up efficiency and effect new operating economies in all your departments. Make KEEBLER your headquarters for personal attention, individual service as well as for industry-approved packinghouse and sausage manufacturing machinery, equipment and supplies. Let us know your particular requirements . . . put KEEBLER equipment and KEEBLER experience to work for you!



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Package Franks, Sauce in Pliofilm Pouches

Sugardale Provision Co., Canton, Ohio, uses these Pliofilm pouches produced by Milprint, Inc., to package its franks with barbecue sauce. Housewives find the units quick and easy to prepare. The unopened package is simply placed in boiling water for seven minutes. The sauce, which contains



no artificial color or preservatives, is said to act as a stabilizing agent and extend the shelf life of the package.

Sugardale places six skinless franks in each pouch as the first step in the packaging operation. A second operator places the pouch on a check-weight scale and pours sauce until the package weight is correct. Another operator heat-seals the open side, completing the package. Milprint has worked out procedures for filling and packing these products to protect the packages against breakage. The pouches are packed flat in a corrugated shipping container in two stacks of four each with a light piece of paper between each layer.

Sugardale's Fiesta franks are merchandised with a "south of the border" theme. Package designs are in bright red, yellow and blue.

New Thyroid Product

Thyrap, a new preparation for whole thyroid, has been announced by The Armour Laboratories of Chicago. The product is based on "isothermic processing." At every step in the process of extracting the thyroid hormone from the raw animal glands, to the finished tablets, this isothermic control is rigidly maintained. The result is said to be a product of superior uniformity, packing all the power of the whole gland, purer, with less unwanted organic material and tasteless. It is supplied in tablets about half the size of ordinary thyroid.

Thyrap is extracted exclusively from beef thyroid glands, quickly-frozen on removal from the animals. Thus the occasional allergic reaction found with any pharmaceutical of porcine origin is eliminated.

Financial Notes

Hygrade Food Products Corp. declared a dividend of 50c a share on the common, payable December 16 to holders of record December 1, the only disbursement this year. Last year the payment consisted of 25c and 5 percent in stock.

Ruling on Sales Employes

The Salary Stabilization Board has released Amendment 2 to General Salary Stabilization Regulation 5, Amended, which will allow companies to compensate sales employes, in part or in whole on a commission basis, in an amount up to, but not exceeding 15 percent of the aggregate commission payments made to all such employes during the calendar year 1950. Proprietary adjustments may be made for increases and for decreases in the number of such employes.

Asks State Meat Law

A resolution adopted by the Arizona Municipal League called for enactment by the 1953 state legislature of a state meat inspection law amendment to allow cities having facilities for their own inspection to adopt standards for meat brought in from outside their jurisdiction.

County Inspection Code

Meat packing plants in Cattaraugus county, N. Y., will be licensed when a new sanitary code goes into effect December 1.



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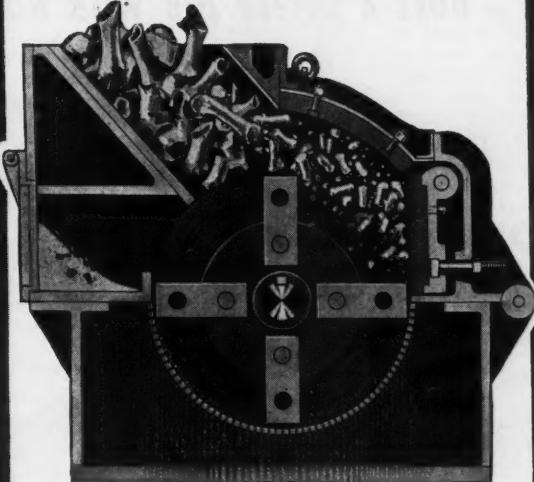
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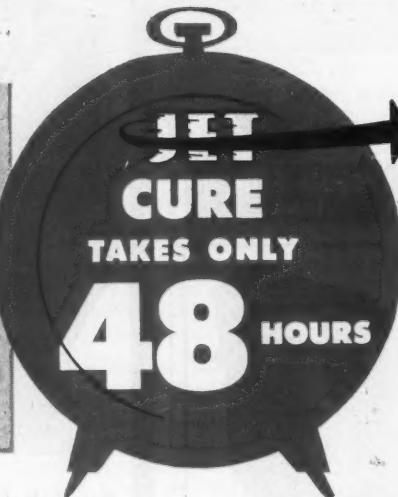
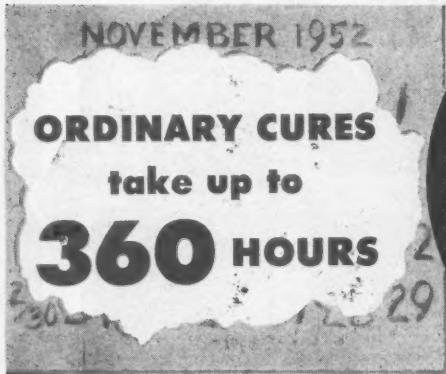
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PERSONALITIES *and Events* OF THE WEEK

► Eastern Boneless Beef Co., Philadelphia, purchased the four-story building at 545-58 N. American st. which formerly housed the Bernard S. Pincus Co. plant. The property contains 18,000 sq. ft. of refrigerated space. Alterations are planned by the Eastern company. Purchase price was reported at \$30,000. The Pincus plant is now located at Eighth and Callowhill sts.

► Merrill W. Bean will succeed Eugene M. Foster as manager of the quality control department of the Ottumwa, Ia. plant of John Morrell & Co. The announcement was made by R. T. Foster, plant manager, in connection with the announcement of Eugene Foster's resignation. Bean started with the company in 1936. In 1941 he was transferred to the production engineering department where he worked

on time study and statistical methods. After special training in statistical quality control, he was transferred to the quality control department in 1951.

► Raymond R. Lergenmiller, 57, credit manager of Hygrade Food Products Corp., Buffalo, N. Y., died recently after a brief illness.

► Construction of a \$40,000 addition to the Chip Steak Co., Oakland, Calif., has been announced by Vao L. Chaney, president. More than a third of the new area will be devoted to low temperature refrigeration.

► A blaze caused by a cigarette did \$500 damage at the sausage manufacturing plant of Gavasto & Morretto Co., Seattle, Wash. The fire started in the spice storage room.

► Country Smoke House, Inc., Tyler, Tex., has been granted a 50-year charter. In San Antonio, Dixie Meat Co. has been granted a charter for 50 years.

► The Protective Union of Butcher Shop Owners has been organized in Mexico City as an affiliate of the National Federation of Meat Commerce

and Industry. It is said to be stronger than the former Block of Social Action of Proprietors and Lessees of Butcher Shops in Mexico City which it replaces. It is claimed that only through a strong united stand can butchers combat cattle speculators and monopolistic maneuvers of the factors which caused the price of meat to fluctuate violently.

► Dr. C. A. Elvehjem, chairman of the department of biochemistry, University of Wisconsin and dean of the graduate school, has been announced as a 1952 winner of the Lasker Award of the American Public Health Association. Dr. Elvehjem, who is well known to many meat packers because of his scientific work which has benefited the industry,



ELVEHJEM

was honored for distinguished contributions in biochemical and nutrition research. Dr. Elvehjem has received numerous grants from the National Live Stock and Meat Board and has appeared often before the Board's annual meetings. He is a member of many scientific organizations and is considered one of the world's great scientists.

► H. L. Halsman, manager for six years of the recently closed Swift Canadian Co. plant at Moose Jaw, Saskatoon, Canada, has been transferred to the general manager's office at the company's Toronto plant. He started with the company in 1924.

► The Montgomery, Ala., plant of the Cudahy Packing Co., which suffered a \$10,000 fire about four months ago, was again damaged by fire within three weeks of completing reconstruction of the section which had been destroyed. The blaze started from a vat of hot tar in a back room where workmen were insulating a refrigeration room with cork. A. H. Darby, plant manager, gave no immediate estimate of damage.

► David C. Mosier, 71, president of the National Livestock Commission Co., Chicago, died recently.

► For his 50 years of service to the Cudahy Packing Co., Omaha, Everard S. Scott was honored at a dinner in Omaha, Nebr., recently. Louis F. Long, company president, presented

Canada Packers Enlarges its Charlottetown Plant

A large addition to the plant of Canada Packers Limited at Charlottetown, Canada, was formally opened this week by the Hon. J. Walker Jones, premier of P.E.I. The addition (shown in foreground) is three



stories and basement, 80x80 ft., with a one-story, temperature-controlled shipping room and three-bay enclosed dock in front.

The plant, which has been renovated throughout, is now equipped for processing of cattle as well as hogs and lambs. Capacity has been more than doubled.

The new portions are of concrete and brick construction and fire-proof throughout. Floors are smooth cement, brick or tile. Walls are tile.

Besides meats, the plant will carry butter, eggs, cheese and poultry and act as a distributing center for shortening, soaps and other products manufactured by Canada Packers.

an engraved wrist watch from the company and a gold American Meat Institute emblem to Scott. Scott began his career as an elevator operator at the company's Los Angeles plant. He subsequently worked in every department of the plant. In 1944 he was made a department superintendent.

►A news reporter from Nijmegen, Holland, Peter Biesthorst, who has been touring in the Albany, N. Y. area and doing some reporting for the Albany Knickerbocker News, cited the Albany Division, Tobin Packing Co., as a good example of successful private industry. After World War II, the city of Albany sponsored relief work in Nijmegen. The city was liberated from German domination by the Eighty-second American Airborne Division, in which many Albany soldiers fought.

►A plant party was held recently honoring Frank Kunstman of the Ideal Packing Co., Cincinnati. Kunstman went to work for Ideal on November 5, 1898, at the age of 15. A. W. Goering, Ideal president and treasurer, estimated that in the intervening 54 years, Kunstman, the firm's oldest employee, has shaved 280,000 tons of hogs.

►B. I. Brown, president of Producers Distributing Agency, has been named chairman of the meats and poultry division of the New York USO Defense Fund. He will direct fund rais-

ing activities in his industry's drive for \$5,000 to help meet the 1952 goal in New York city of \$2,500,000.

►Len Force has been appointed general superintendent, Canada Packers Limited. He joined the company 35 years ago. He was superintendent of the Winnipeg plant for seven years, previous to his transfer to the Toronto headquarters.

►Sarasota Meat Packing Co., whose principal office is Wilmington, Del., filed a charter of incorporation with the Delaware secretary of state recently.

►At the annual meeting of the Meat Trade Institute held at Hotel Lexington, New York city, George W. Kern of George Kern, Inc., was reelected president. Other new officers and directors: Vice president, John Krauss of John Krauss, Inc.; treasurer, Jerry H. Freirich of Julian Freirich Co.; secretary, Karl Ehmer of Karl Ehmer, Inc.; directors include Charles H. Bohle of Bohle, Inc.; Frank Brunkhorst of Boar's Head Provisions Co., Inc.; Anthony DeAngelis of Adolf Gobel, Inc.; Andrew J. Deile of Herman Deile, Inc.; Max Kollner of Kollner's, Inc.; Lester Levy of Plymouth Rock Provision Co., Inc.; Frank D. Orzechowski of Orzechowski Provision Co., and Henry C. Wiebke of Hugo & Wiebke, Inc.

►An employe pension fund of the E. G. Shinner & Co., Inc., retail meat market chain in Chicago, recently bought out the "boss." In what a

Merkel Celebrates 50th Year

Merkel, Inc., Jamaica, L. I., N. Y., is celebrating its golden anniversary. It has placed "Golden Jubilee" advertisements in newspapers in the area it serves, signed by Henry Merkel, the company chairman. A typical ad states: "Commerce is no longer exploitation, it is human service, and no business concern can hope to prosper which does not meet a human need. For 50 years, we strived to meet the needs of a discriminating patronage. Our expansion and one-half century of acceptance is our reward for constant efforts to process the best meat products, under strict government supervision. We invite you to celebrate with us the Golden Jubilee of our organization, founded by Merkel Bros., always ready to serve and please you."

federal Treasury official said was the first such transaction in American industrial history, the chain was sold to the employes' retirement fund. About 140 workers out of the 250 employed by the company are involved in the transaction. In 1943 E. G. Shinner, owner, voluntarily worked out a program for the creation of an employe's non-contributory retirement and profit sharing plan which was adopted by the company. When the fund was created, a trust agreement adopting the plan was executed. In a foreword Shinner expressed the hope that upon his retirement the fund would obtain the ownership of the company so the employes would become the sole owners. Besides operating the chain of 33 meat markets in Illinois, Wisconsin, Michigan and Iowa, Shinner is a banker, author, philanthropist and founder of the Shinner Political Economy Research Foundation.

►Peter C. Peterson, general manager of the Cee-Bee Packing Co., Chicago, for the last five years, died this week. He had been connected with the Chicago packing industry for 30 years. He was a member of the Dania Society, Harmonien, the Danish glee club, and the Chicago Danish Club.

►Hunter Packing Co., E. St. Louis, Ill., has been awarded a \$21,972 judgment in federal court against Baltimore & Ohio Railroad, in payment of loss of two carloads of processed meat during a 1950 flood in West Virginia.

►H. B. Chafe, commission merchant, St. John's, Newfoundland, reported to the PROVISIONER that Newfoundland offers an excellent market for pork at the present time. The prewar years, 1940 and 1941, were the peak years for pork shipments to that country. Chafe said he sold 90 per cent of the total fat back pork shipped to Newfoundland, and many of the wholesalers to whom he sold are still his customers.

►John H. Carroll, a provision salesman for Cudahy Packing Co. for 30 years, died recently.



MEMBERS OF THE FOOD ENGINEERING Council of Illinois Institute of Technology and their guests pose after the recent third biennial meeting of the group at Technology Center, Chicago. Left to right are: Front row—Dr. Harry McCormack, technical editor, Food Processing magazine; E. S. Stafeler, food consultant for Wahl-Henius Institute; Curtis E. Maier, general manager of research, Continental Can Co., and new chairman of the council; James D. Cunningham, president, Republic Flow Meters Co., and chairman of the IIT board of trustees; Dr. John T. Rettaliata, president of IIT; F. W. Specht, chairman of the board, Armour and Company; Dr. Paul D. V. Manning, vice president in charge of research, International Minerals and Chemical Corp., and M. E. Parker, director of food engineering, IIT. Second row—Dr. Roy C. Newton, vice president, Swift & Company; Col. Paul P. Logan, director of food and equipment research, National Restaurant Association; Dr. Lloyd A. Hall, technical director, The Griffith Laboratories; John T. Knowles, vice president, Libby, McNeil & Libby; Harold M. Mayer, vice president, Oscar Mayer & Co.; O. G. Vogel, Hotpoint, Inc.; Timothy Mojonnier, president, Mojonnier Brothers Co.; Dr. Ralph G. Owens, IIT dean of engineering; Chester A. Arents, IIT coordinator of research, and Frank K. Lawler, editor, Food Engineering. Third row—Dr. Berton S. Clark, scientific director, American Can Co.; George W. Putnam, vice president, Creamery Package Mfg. Co., Chicago; G. H. Benham, supervisor of biochemistry, Armour Research Foundation of Illinois Institute of Technology; George A. Crapple, director of research, Wilson & Co., Inc.; Philip O. Gott, president, National Confectioners' Association; Col. Rohland A. Isker, secretary, research and development, Associates Food and Container Institute; Clarence Wiesman, director of development, representing Victor Conquest, vice president, Armour and Company.

NEW TRADE LITERATURE

Industrial Insulation (NL 20): A new 20-page catalog describes insulating materials which cover the complete temperature range from 150 to 1800°F. Insulating cement, block, blanket, felt, and pipe coverings are a few of the products shown. The catalog also offers thermal-conductivity graphs and heat loss charts.—Baldwin-Hill Co.

Corrosion-Resistant Flooring (NL 22): A new, well-written, well-illustrated booklet tells in detail how to construct acid proof brick floors. The book discusses four parts of flooring—the sub-floor, the membrane, the acid brick and the jointing compound.—The U. S. Stoneware Co.

Scales (NL 23): A complete line of scales is featured in a new 28-page catalog. A simple index makes it easy to find any particular type of scale. Featured in the catalog are scales with beam indication, the exclusive Tape-Drive Dial, unique Weightograph projection, and Teleprint Electronic Remote Weight recorder.—Howe Scale Co.

Packinghouse Equipment (NL 25): A new full line catalog for 1953 giving pictures, specifications, prices and recommended usage on more than 2,000 items is now available. Many new products are listed in this book that has a complete index. Printed in several colors, the catalog provides an abundance of illustrations and easy-to-read information about each item.—Koch Supplies.

Custom Built Equipment (NL 26): A new color brochure tells how a manufacturing concern constructs equipment for industrial needs exactly as the customer desires it. Specializing in meat packing equipment, the brochure shows such items as bacon slicing tables, ham curing boxes, sausage trucks and washing cabinets, along with photos of plant facilities and executive personnel.—Winger Manufacturing Co.

Facts on Flavors (NL 28): A new 16-page catalog contains interesting information on the flavoring of foods and feeds, and discusses the art of flavoring as one of "man's most coveted possessions."—Flavor Corp. of America.

Packinghouse Equipment (NL 29): A new and enlarged catalog has been prepared giving detailed information on a full line of meat packing equipment and supplies. This buying guide is supplied with a handy cross index, making it easy to use. Items are indexed according to application. A special section gives note to new developments.—Phil Hantover, Inc.

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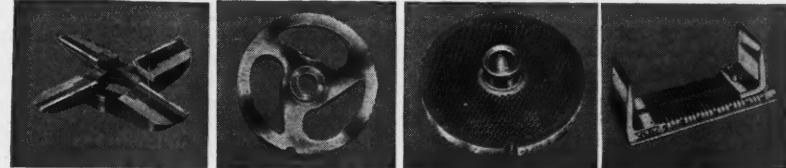
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AMI Charges that 3 Proposed Changes In P & S Regulations Violate Law

IN ORDER to voice specific objection to three of the regulations which have been proposed under the Packers & Stockyards Act, the American Meat Institute last week filed a brief with the U. S. Department of Agriculture. The Institute had already stated its objections to certain regulations in oral testimony presented September 9 at Chicago.

However, three of the proposed regulations the Institute believes to be against the law, at least in their present form. These are:

1) The proposal (Section 201.10 (e) which would require all regular salaried packer buyers on a posted market to register as dealers;

2) The proposal (Section 201.70) which would place certain restrictions on packers maintaining buyers at a posted stockyard, and

3) The proposal (Section 201.95) which would give the Secretary of Agriculture unlimited right of access to packers' records.

The brief was filed by the AMI in order to explain its position on these three regulations.

Section 201.10 (e) would require all regular salaried packer buyers on a posted market to register as dealers. The Institute feels that the objections to this regulation far outweigh anything in support of it and, further, "that it is neither necessary to an adequate regulation of the posted markets nor authorized by any provision of the Packers & Stockyards Act.

"The question is not how might the Packers & Stockyards Act have been written, but rather how has that Act been written. It is bad practice to read into a law something which was never in the minds of its framers, even though the result to be achieved may be considered a meritorious one. To stretch the meaning of a law for a supposedly worthy purpose today makes it easier to stretch that law for an unworthy purpose tomorrow. That is, the Institute believes, what the Secretary is doing in this instance.

"It has been conceded, during the course of the extended hearings held in connection with these regulations, that a salaried packer buyer would not be considered to be a dealer as that term is ordinarily used. Rather the contention has been that the Packers & Stockyards Act gives to the term 'dealer' a meaning which it does not ordinarily possess. This interpretation apparently is based in large part upon an opinion rendered by Attorney General Sargent in the early twenties . . . in the case of *United States vs. Roberts & Oake*, and the reasoning of the Attorney General was rejected by that court.

"It is also based upon what the Institute believes to be an erroneous in-

terpretation of the somewhat involved language of Section 301 (d) of Title III of the Packers & Stockyards Act. The Secretary interprets the words 'or as the employee or agent of the vendor or purchaser' to mean that anyone who buys or sells livestock as the agent or employee of another becomes a dealer even though the person for whom he buys or sells does not occupy that status. A more logical interpretation of this clause is that not only the dealer himself but his employees and agents are required to register."

Section 201.95, as presently drafted, gives the Secretary unlimited right of access to the records of a packer. The right is claimed to be necessary if the Secretary is to fulfill his obligation to carry out the act. According to the Institute, this is substantially the same right that was claimed by the Secretary and denied by the Seventh Circuit Court of Appeals in the case of *Cudahy Packing Co. vs. United States*.

The Institute does not deny that the Secretary has some right to investigate the books and records of a packer but asks that the right be a limited one and exercised only for legitimate purposes and "with the provision of adequate safeguards for the protection of the persons whose records are being examined."

The Institute's brief cites two Supreme Court decisions which support its stand. In 1924, in the case of *Federal Trade Commission vs. American Tobacco Co.*, Justice Holmes, speaking for a unanimous court, denied "in as vigorous terms as the Supreme Court has ever used in this connection" the unlimited investigatory powers which were sought in that case by the Federal Trade Commission. Justice Jackson, speaking also for a unanimous court, in the case of *United States vs. Morton Salt Co.*, found in that same Federal Trade Commission Act broad investigatory powers which had never before been recognized by the Court.

"The significance of the reference to these two decisions lies in the fact that even in the Morton Salt case the opinion of Mr. Justice Holmes was cited with approval. *Federal Trade Commission vs. American Tobacco Co.* is still the law of the land," the Institute brief commented.

In the *American Tobacco* case, Justice Holmes said:

"Anyone who respects the spirit as well as the letter of the Fourth Amendment, would be loath to believe that Congress intended to authorize one of its subordinate agencies to sweep all our traditions into the fire . . . and to direct fishing expeditions into private papers on the possibility that they may disclose evidence of crime . . . It is contrary to the first principles of justice to allow a search through all the

respondent's record, relevant or irrelevant, in the hope that something will turn up."

The Institute commented as follows on these cases:

"In the *Morton Salt* case, Mr. Justice Jackson stated that while broad investigatory powers were vested in the Federal Trade Commission, they must be exercised within prescribed limits. He cited the *American Tobacco* case in support of the proposition that an investigation must relate to a matter properly under inquiry and that the information sought must be reasonably relevant to that inquiry.

"Where in the proposed regulation is there any requirement that an investigation must be made in connection with a matter properly under inquiry? Where is there any requirement that the information sought must be reasonably relevant to that inquiry?

"Under the guise of a proceeding instituted even against a third party, the Secretary, under the proposed regulation, could examine all of the records of any packer whom he sought to make the subject of an investigation. He could exercise that inquisitorial power regardless of the reason or lack of reason for the investigation which he conducted. Such extreme powers are not claimed by any of the other agencies or departments of the government to which investigative powers have been granted. Certainly they have never been established by judicial decision.

"In support of this proposed regulation the Secretary has cited no instances in which he has been unable to obtain information to which he was reasonably entitled. The complaint seems to be rather that in some instances information was not furnished as promptly as the Secretary might have desired. The proposed regulation, however, could not deprive an individual of his prerogative of testing in court the right of the Secretary to make any particular investigation, or confer upon the Secretary any right not found in the Packers and Stockyards Act itself. Its only probable effect would be to delay rather than to expedite the furnishing of information which the Secretary might seek."

According to the previously announced plan, the Secretary of Agriculture will publish in the *Federal Register* a formal proposal for revision of the Packers & Stockyards regulations and another opportunity will be given to interested persons to express their views before final regulations are issued.

England-New Zealand Pact

The United Kingdom's Ministry of Food has agreed to buy all the meat New Zealand can send England in the next 15 years. New Zealand plans to send 380,000 tons of meat this year and increase production as fast as possible. Before World War II New Zealand shipped about 260,000 tons of meat a year to England.



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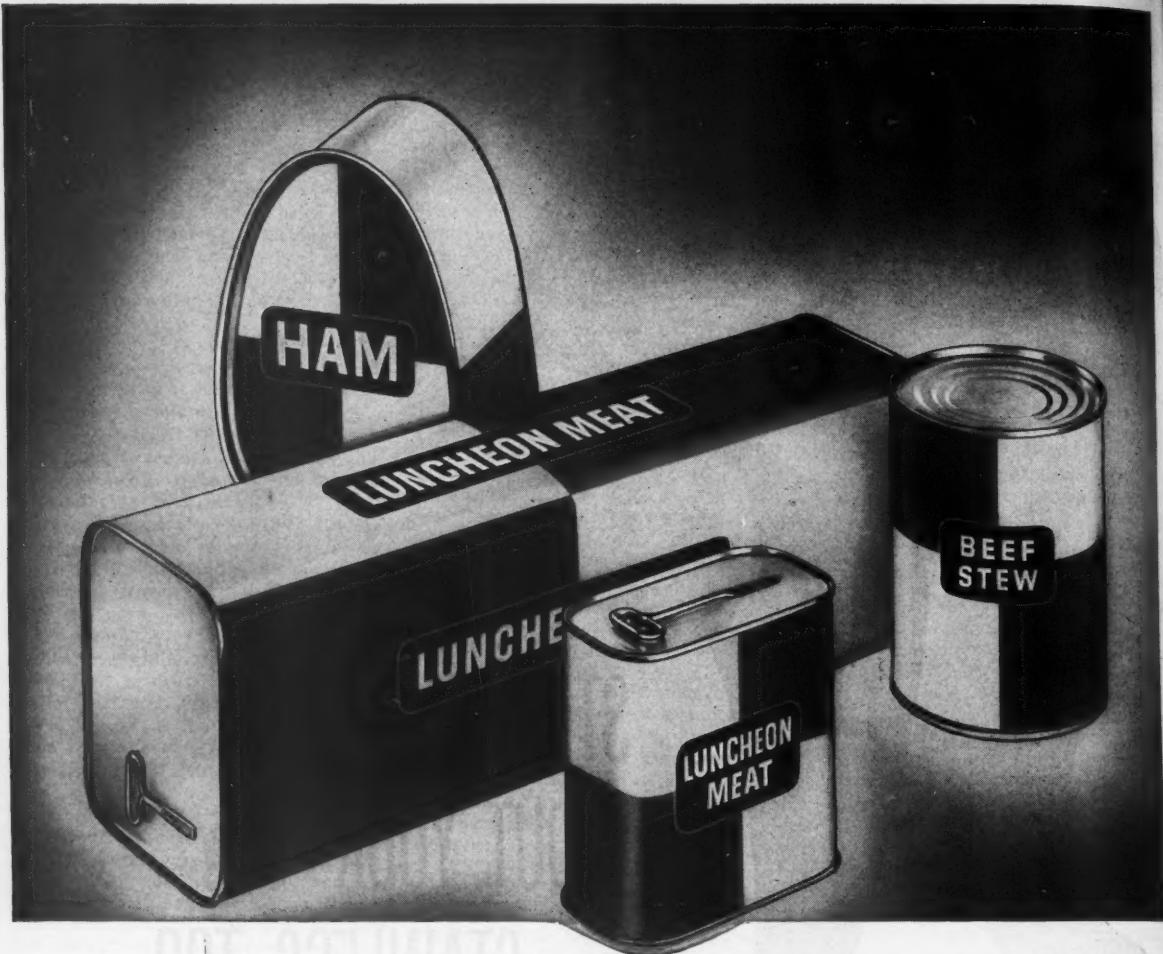
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October Meat Processing Below 1951; Canning Above September, Last Year

MEAT and meat food products preparation and processing operations under federal inspection for the five-week period covering all of October and a few days of September showed an in-

crease over the four weeks of September, this year, but lagged behind such operations during October, last year, a U.S. Department of Agriculture report indicated. Total output of all meat

product foods amounted to 1,520,820,000 lbs. against 1,144,900,000 lbs. in September and 1,595,714,000 lbs. in October, 1951.

Some items, such as sausage production, increased over both previous periods. Total sausage for the five weeks this year amounted to 147,800,000 lbs. compared with 113,149,000 lbs. in September and 141,669,000 lbs. during October, 1951. Loaf, head cheese, chili and jellied products also showed gains with 20,042,000 lbs. put up in the last five weeks against 15,176,000 lbs. in September and 19,611,000 lbs. last year.

Oleo stock preparation and processing totaled 9,893,000 lbs. against 8,389,000 lbs. in September and 7,051,000 lbs. last year as that food gained in consumer popularity. Slicing of bacon increased to 78,002,000 lbs. from 65,828,000 lbs. during September and 77,105,000 lbs. a year ago.

Lard, both rendered and refined, increased over September, but in each

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—SEPTEMBER 29, 1952, THROUGH NOVEMBER 1, 1952, COMPARED WITH OCTOBER, 1951

	October	January-October	
Placed in cure—	1952	1951	1952
Beef	12,017,000	11,884,000	89,457,000
Pork	336,709,000	343,060,000	3,048,623,000
Other	191,000	23,000	1,059,000
Skinned and/or dried—			2,157,000
Beef	4,773,000	4,242,000	42,082,000
Pork	243,690,000	243,755,000	1,907,239,000
Cooked meat—			2,157,692,000
Beef	6,891,000	5,998,000	52,543,000
Pork	28,213,000	41,996,000	309,815,000
Other	430,000	243,000	2,602,000
Sausage—			1,939,000
Fresh, finished	24,500,000	24,794,000	178,161,000
To be dried or semi-dried	11,777,000	11,726,000	100,315,000
Franks, wiener	50,315,000	49,053,000	428,495,000
Other, smoked or cooked	61,127,000	56,096,000	490,473,000
Total sausage	147,809,000	141,669,000	1,224,476,000
Loaf, head cheese, chili, jellied			1,174,910,000
Live, hand cured	20,042,000	19,611,000	164,913,000
Steaks, chops, roasts	63,979,000	101,449,000	632,720,000
Bonillon cubes, extract	304,000	335,000	2,680,000
Sliced bacon	78,002,000	77,106,000	687,800,000
Sliced, other	5,372,000	3,192,000	41,491,000
Hamburger	11,001,000	13,048,000	107,389,000
Miscellaneous meat products	2,388,000	4,566,000	25,463,000
Lard, rendered	178,792,000	198,299,000	1,708,946,000
Lard, refined	132,059,000	143,791,000	1,226,607,000
Oleo stock	9,893,000	7,051,000	84,922,000
Edible tallow	7,323,000	5,126,000	58,284,000
Rendered pork fat—			54,297,000
Rendered	9,122,000	10,406,000	79,700,000
Refined	6,211,000	5,061,000	50,141,000
Compound containing animal fat	34,356,000	28,354,000	232,542,000
Oleomargarine containing animal fat	2,431,000	2,101,000	16,347,000
Canned product (for civilian use and Dept. of Defense)	178,725,000	183,847,000	1,344,176,000
Total	1,520,820,000	1,595,714,000	12,192,641,000
	12,416,131,000		

*This figure represents "inspection pounds" as some of the products may have been subjected to more than one distinct processing treatment, such as curing first and then canning.

PLUS CUTTING MARGINS ON ALL HOGS REDUCED

(Chicago costs and credits, first two days of week)

Uneven price fluctuations in pork meats during the week, coupled with a further decline in the live market resulted in depreciated cutting margins on hogs. All three weight classes returned plus margins, however, although the heavies were just over the line by a few cents.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.		
Pct. live wt.	Price per lb.	Value per cwt.	Pct. live wt.	Price per lb.	Value per cwt.	Pct. live wt.	Price per lb.	Value per cwt.
Skinned hams	12.6	48.3	\$ 6.09	\$ 8.74	12.6	47.2	\$ 9.95	\$ 8.35
Picnics	5.6	26.8	1.50	2.17	5.5	24.7	\$ 1.36	1.90
Boston butts	4.2	30.0	1.26	1.83	4.1	30.0	1.23	1.74
Loins (blade in)	10.1	34.0	3.43	4.96	9.8	33.0	3.23	4.59
Lean cuts		\$12.28	\$17.70		\$11.77	\$16.58		\$11.57
Pbellies, P.	11.0	27.5	3.03	4.37	9.5	26.2	2.49	3.53
Bellies, D. S.					2.1	20.0	1.42	.58
Fat backs					3.2	6.8	1.21	.30
Plates and jowls	2.9	10.2	.30	.43	3.0	10.2	.31	.43
Raw leaf	2.3	9.0	.21	.29	2.2	9.0	.20	.27
P.S. lard, rend. wt.	13.9	8.4	1.17	1.68	12.3	8.4	1.04	1.44
Fat cuts and lard		\$ 4.71	\$ 6.77		\$ 4.67	\$ 6.55		\$ 4.41
Spars rib	1.6	33.0	.53	.76	1.6	27.0	.43	.62
Regular trimmings	3.3	18.7	.45	.64	3.1	18.7	.42	.58
Feet, tails, etc.	2.0	7.6	.16	.23	2.0	7.6	.16	.23
Offal & misc.			.55	.80			.55	.79
TOTAL YIELD & VALUE		69.5	\$18.68	\$26.90	71.0	...	\$18.00	\$25.35
			Per cwt.	Per cwt.	Per cwt.		Per cwt.	Per cwt.
Cost of hogs		\$16.76	Per cwt.	\$16.55	Per cwt.		\$16.34	Per cwt.
Condemnation loss		.10	Per cwt.	.10	Per cwt.		.10	Per cwt.
Handling and overhead		1.20	alive	1.06	alive		.96	alive
TOTAL COST PER CWT.		\$18.00		\$25.99			\$17.40	
TOTAL VALUE		18.68		26.90			24.33	
Cutting margin		+\$ 8.62		+\$.91			+\$ 4.41	
Margin last week		+\$.70		+\$ 1.05			+\$.04	

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, SEPT. 29 THRU NOV. 1, 1952

Pounds of finished product	Consumer and institutional sizes	and in packages of shelf
Luncheon meat	13,609,000	10,779,000
Canned hams	17,372,000	705,000
Corned beef hash	385,000	7,341,000
Chili con carne	1,279,000	16,333,000
Viennas	350,000	4,878,000
Franks, wiener in brine	32,000	1,455,000
Deviled ham	32,000	727,000
Other potted or deviled meat food products		3,503,000
Tamales	360,000	3,999,000
Sliced dried beef	56,000	268,000
Liver product		173,000
Meat stew (all product)	160,000	7,776,000
Spaghetti meat products	263,000	6,148,000
Tomato (other than pickled)	48,000	210,000
Vinegar pickle products	1,435,000	1,844,000
Bulk sausage		1,055,000
Hamburger, roasted or cured beef, meat and gravy	167,000	2,038,000
Soups	1,537,000	46,534,000
Sausage in oil	489,000	282,000
Tripe		
Brains		348,000
Bacon	52,000	230,000
All other meat with meat and/or meat by-products—20% or more	564,000	7,968,000
Less than 20%	193,000	13,848,000
Total	38,364,000	139,508,000

case amounted to less than last year, the accompanying table shows. In September, the two classifications totaled 121,971,000 and 102,707,000 lbs., respectively.

Pork followed about the same trend as did lard. Pork placed in cure totaled 336,709,000 lbs. against 262,884,000 lbs. in September and 343,060,000 lbs. a year ago. Beef placed in cure at 12,017,000 lbs. stood above September operations of 8,584,000 lbs., and 11,884,000 lbs. in October, 1951.

Canning operations, in a seasonal gain, were decidedly more than for September, and showed increases over last year's shorter working time. Total production in the 3-lb. and over containers for the five weeks amounted to 38,364,000 lbs. against 139,508,000 lbs. in the under 3-lb. sizes. These figures for September were 28,283,000 and 75,089,000 lbs. A year ago these totals were 37,120,000 and 133,921,000 lbs.

Week's Meat Output At 5-Year Peak Due Mostly To Large Hog Slaughter

THE VOLUME of meat produced under federal inspection for the week ended November 22, estimated at 425,000,000 lbs. by the U.S. Department of Agriculture, was the biggest for any week in almost five years. This represented an increase of about 14 per cent over the 373,000,000 lbs. the week be-

the previous week, but was decidedly more than the 10,000,000 lbs. turned out during the same period of 1951.

Hog slaughter reached the impressive figure of 1,716,000 compared with 1,411,000 the week before and 1,397,000 last year. Output of pork reached the high total of 230,600,000 lbs. as against

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 22, 1952, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total	
	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Total mil. lb.						
Nov. 22, 1952	307	165.2	139	17.5	1,716	230.6	275	12.1	425	
Nov. 15, 1952	292	155.3	136	17.1	1,411	189.2	267	11.7	373	
Nov. 24, 1951	220	116.1	79	10.0	1,397	183.0	192	9.0	318	

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Nov. 22, 1952	960	538	235	126	237	134	95	44	18.5	54.9
Nov. 15, 1952	985	532	235	126	237	134	94	44	13.3	44.4
Nov. 24, 1951	994	528	234	127	236	131	100	47	14.8	48.9

fore, and 34 per cent more than the 318,000,000 lbs. turned out during the corresponding period of 1951.

Feature of the week was the slaughter of the largest number of hogs since December, 1951. It was also the largest weekly slaughter in November since 1933. The week's kill of cattle and calves was only slightly below the peak slaughter for the year reached in mid-October. Slaughter of sheep and lambs showed the first upward trend in four weeks.

A total of about 307,000 head of cattle were killed commercially for a sizeable increase over the 292,000 reported the week before and 220,000 last year. Beef production climbed to 165,200,000 lbs. compared with 155,300,000 lbs. the previous week and 116,100,000 lbs. a year ago.

Calf slaughter moved slightly upward, reaching 139,000 against 136,000 the week before and 79,000 a year ago. Production of veal advanced slightly, to 17,500,000 lbs. from 17,100,000 lbs.

189,200,000 lbs. the preceding week and 183,000,000 lbs. a year ago. Lard production hit 54,900,000 lbs. compared with 44,400,000 lbs. the week before and 48,900,000 lbs. last year.

Slaughter of sheep and lambs numbered 275,000 head for an 8,000 increase over the week before, and was compared further with 192,000 killed a year ago. As meat, the week's kill amounted to 12,100,000 lbs. against 11,700,000 lbs. the previous week and 9,000,000 lbs. last year.

MEAT AND LARD PRODUCTION

Meat and lard production in the United States during September, with comparisons, reported by USDA:¹

Month & period	Lamb & Total		Beef		Veal		Pork ²		Mutton ³		Lard ⁴ Million Pounds
	Beef	Veal	Pork ²	Mutton ³	Lamb	Total	lbs.	lbs.	lbs.	lbs.	
Sept., 1952	841	111	721	59	1,732	166					
Aug., 1952	795	101	637	49	1,582	155					
Jan.-Sept., 1952	6,783	749	7,315	453	15,300	1,884					
Jan.-Sept., 1951	6,293	707	7,205	367	14,572	1,817					

¹Excludes farm slaughter. ²Excludes lard and rendered pork fat. ³Includes rendered pork fat.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during September 1952, with comparisons as reported by USDA:

State	Cattle		Calves	
	1952	1951	1952	1951
Alabama	17,000	18,000	7,300	10,000
Florida	14,600	15,000	5,600	4,800
Georgia	30,000	30,000	13,600	12,800

State	Hogs		Sheep	
	1952	1951	1952	1951
Alabama	55,000	43,000	100	...
Florida	54,000	26,000	100	...
Georgia	139,000	115,000	100	...

State	Cattle		Calves		Hogs		Sheep	
	1952	1951	1952	1951	1952	1951	1952	1951
Nine mo. total, 1952	445,400	136,700	1,939,000	1,800				
Nine mo. total, 1951	419,700	167,000	1,850,400	1,100				

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter. The data are collected by the Bureau of Animal Industry, the Livestock Branch of the Production and Marketing Administration and the Bureau of Agricultural Economics. Released by the U.S. Department of Agriculture, P.M.A., Thomasville, Georgia, October 31, 1952.

MEAT CONSUMPTION BY TYPES

Per capita meat consumption, by types, in specified countries in 1951, as reported by USDA:¹

Country	Beef		Pork and veal		Mutton and lamb		Total lbs.
	and lard	lbs.	and lard	lbs.	lbs.	lbs.	
Canada	52	68	3	12			
United States	63	72	3	13			
Belgium	40	35	1	8			
Denmark	36	66	1	10			
Finland	26	31	3	6			
France	50	37	5	9			
Ireland	27	42	9	73			
Netherlands	37	50	1	90			
Norway	36	23	11	72			
Sweden	44	54	1	102			
Switzerland	42	43	1	88			
United Kingdom	37	34	15	86			
Argentina	197	15	13	225			
Brazil	42	10	1	53			
Chile	45	10	10	66			
Uruguay	183	11	41	235			
Union S. Africa	48	8	13	60			
Australia	135	20	64	219			
New Zealand	121	32	75	228			

¹Carcass meat—excludes edible offal, lard, rabbit and poultry meat.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Nov. 22, with comparisons:

Week Nov. 22	Previous Week	Cor. Week 1951
Cured meats, pounds	10,334,000	4,384,000
Fresh meats, pounds	21,674,000	31,322,000
Lard, pounds	2,775,000	4,707,000
		7,045,000

KREY

SHIPPERS OF MIXED CARS OF PORK, BEEF, SAUSAGE, LARD, CANNED MEATS AND PROVISIONS

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KREY PACKING COMPANY
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KREY PKG. CO.
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by a Hoerner Packaging Engineer!*

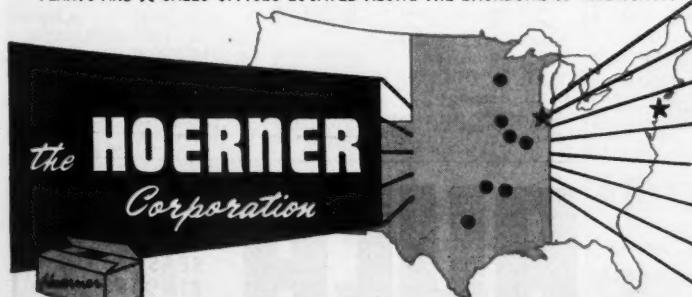
Reduction of shipping losses and damage, more efficient packaging operations, and in the end, savings of money, is the work of Hoerner Packaging Engineers. Their record is proof that this can be accomplished, and their record might mean such savings as these to your company.

By adopting a suggestion from a Hoerner Packaging Engineer, the Johnson Motor Company, manufacturer of the famous Seahorse Outboard Motors, saved more than fifty-four thousand dollars in the packaging of only two items.

A letter addressed to any of the plants listed below will bring a Hoerner Packaging Engineer to your factory to study your packaging operations. His recommendations may increase your profits.

*Mr. R. E. Bowles

PLANTS AND ★ SALES OFFICES LOCATED ALONG THE BACKBONE OF AMERICA...



- **ABC Corrugated Box Company**
Minneapolis, Minnesota
- **Des Moines Container Company**
Des Moines, Iowa
- **Ottumwa Shipping Containers**
Ottumwa, Iowa
- **Iowa Fiber Box Company**
Keokuk, Iowa
- **South West Box Company**
Sand Springs, Oklahoma
- **Arkansas Box Company**
Ft. Smith, Arkansas
- **Southwest Corrugated Box Company**
Ft. Worth, Texas
- **Little Rock Corrugated Box Company**
North Little Rock, Arkansas
- 50 E. 42nd St., New York 17, N. Y.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Nov. 25, 1952
Prime, 600/800	52½
Choice, 500/700	51 @ 52
Choice, 700/800	48 @ 51
Good, 700/800	43
Commercial cows	26½ @ 27½
Can. & cat.	26% @ 27
Bulls	31

STEER BEEF CUTS

Prime:	
Hindquarter	63.00 @ 65.0
Forequarter	45.00 @ 46.0
Round	58.00 @ 61.0
Trimmed full loin	91.00 @ 92.0
Flank	16.00 @ 19.0
Regular chuck	48.00 @ 52.0
Foreshank	25.00 @ 28.0
Brisket	34.00 @ 37.0
Rib	70.00 @ 75.0
Short plate	25.00 @ 27.0
Choice:	
Hindquarter	60.00 @ 63.0
Forequarter	44.00 @ 45.0
Round	58.00 @ 61.0
Trimmed full loin	81.00 @ 84.0
Flank	16.00 @ 19.0
Regular chuck	48.00 @ 52.0
Foreshank	25.00 @ 28.0
Brisket	34.00 @ 37.0
Rib	58.00 @ 62.0
Short plate	25.00 @ 27.0

BEEF PRODUCTS

Tongues, No. 1	32
Brains	6½ @ 6%
Hearts	17 @ 17½
Livers, selected	56 @ 62
Livers, regular	47 @ 49
Tripe, scalded	6½
Tripe, cooked	7½
Lips, scalded	6½
Lips, unscalded	6 @ 6½
Lungs	4% @ 5½
Melts	6½
Udders	5 @ 5½

BEEF HAM SETS

Knuckles	40 @ 50
Insides	47
Outsides	49 @ 50

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	36.00 @ 37.00
Veal breads, under 12 oz.	72 @ 74
12 oz. up	78 @ 80
Calf tongues, under 1½	28
1½-2	30
Ox tails, under ½ lb.	27.80
Over ½ lb.	27.80

WHOLESALE SMOKED MEATS	(l.c.l. prices)
Hams, skinned, 14/16 lbs., wrapped	53 @ 56
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @ 59
Hams, skinned, 16/18 lbs., wrapped	53 @ 56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @ 59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	42 @ 45
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	39 @ 42
Bacon, No. 1 sliced, 1-lb. Open-faced layers	46 @ 51

VEAL—SKIN OFF

Carcass	(l.c.l. prices)
Prime, 80/110	54.00 @ 55.00
Prime, 110/150	54.00 @ 55.00
Choice, 80/110	49.00 @ 52.00
Choice, 110/150	44.00 @ 47.00
Good, 58/80	36.00 @ 38.00
Good, 80/110	38.00 @ 42.00
Good, 110/150	38.00 @ 40.00
Commercial, all wts.	27.00 @ 31.00

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	\$45.00 @ 47.00
Choice, 30/50	45.00 @ 47.00
Good, all weights	40.00 @ 43.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	\$15.00 @ 17.00
Good, 70/down	14.00 @ 16.00
Utility, 70/down	13.50 @ 14.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14, 48	@ 50
Hams, skinned, 14/16...	48
Pork loins, regular	12/down, 100's ...
Pork loins, boneless,	100's ...

Shoulders, skinned, bone-in, under 16 lbs.	60
100's ...	60
Steaks, 4/8 lbs., loose	28
Steaks, 6/8 lbs., loose	25 ½ @ 26
Boston butts, 4/8 lbs., 100's ...	31 @ 32

SAUSAGE MATERIALS

FRESH

Pork trim., reg. 40% bbls.	14½
Pork trim., guar. 50%	15 @ 16
Pork trim., 95% lean, bbls.	45

Pork cheek meat, trmd., bbls.	32 @ 33
Bull meat, bon'ls, bbls.	40 @ 40½
C.C. cow meat, bbls.	37 @ 37½
Beef trimmings, bbls.	31 @ 32½
Bon'l. chucks, bbls.	38

SAUSAGE CASINGS

(l.c.l. prices)

Beef casings:	(sausage)
Domestic rounds, 1½ to 1½ in.	55 @ 65
Domestic rounds, over 1½ in.	140 pack, 85 @ 95
Export rounds, wide, over 1½ in.	1.25 @ 1.50
Export rounds, medium, 1½ @ 1½	90 @ 95

Export rounds, narrow, 1½ in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 20 in. up	8
Middles, select, wide, 2½ in. up	1.00 @ 1.25

Middles, select, wide, 2½ in. up	1.95 @ 2.00
Middles, select, extra, 2½ in. up	1.95 @ 2.00
Middles, select, extra, 2½ in. up	1.95 @ 2.00
Beef bungs, export, 12-16 lbs.	2.50 @ 2.60
No. 1	22 @ 25

Beef bungs, domestic	20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8

Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, medium, 29 @ 32 mm.	3.65 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.75 @ 1.90

Export bungs, 34 in. cut	27 @ 29
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	13 @ 16
Small prime bungs	8 @ 8½
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs...	1.01 @ 1.03
Thuringer	48 @ 55
Farmer	52 @ 54
Holsteiner	51 @ 54
B.C. Salami	58 @ 58

Genoa style salami, ch.	54 @ 59
Pepperoni	51 @ 56
Italian style hams	78 @ 83

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	43
Pork sausage, sheep cas.	50 @ 55
Frankfurters, skinless	55 @ 63.7
Frankfurters	46 @ 46
Bologna	41 @ 46

Bologna, artificial cas.	44 @ 50
Smoked liver, hog bungs	43 @ 49½
New Eng. lunch. spec.	68 @ 72
Tongue and blood	48 @ 51
Souse	36 @ 38

Pork sausage, fresh	52 @ 58
Pork sausage, smoked	54

SEEDS AND HERBS

(l.c.l. prices)

Caraway seed	Whole 25
Comine seed	22
Mustard seed, fancy	23
Yellow American	18
Oregano	21

Coriander, Morocco	Whole 25
Marjoram, French	24
Sage, Dalmatian	60
No. 1	70

CURING MATERIALS

(l.c.l. prices)

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	40
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	40
Granulated	42.00
Rook, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.00
Sugar—	25.00

Sugar—	25.00
Raw, 96 basis, f.o.b. N.Y.	44
Refined standard cane gran., basis	44
Refined standard beet gran., basis	44
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less	40.00

2%	38.00

<tbl_r cells

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, November 26, 1952

Kept very quiet, but considered as the feature of last week's trading, was the report that a large consumer stepped into the picture and purchased a fair volume of tallow and greases at about steady levels. At the same time, eastern buyers were talking lower, and reported to have bought bleachable fancy tallow at 5% c under last movement. Few tanks of renderers' bleachable fancy tallow sold at 5% c, and a few tanks of packers' at 5% c, all c.a.f. East. Several tanks of yellow grease traded at 4% c, delivered East. Few tanks of bleachable fancy tallow moved at 5% c, c.a.f. Chicago. Several tanks of choice white grease sold at 6% c, c.a.f. East.

On Friday, several tanks of choice white grease sold at 5% c, c.a.f. Chicago. Tank of yellow grease sold at 3% c, delivered Chicago. Buyers continued to bid 3% c on same, with offerings held at 4 c. Few more tanks of packers' bleachable fancy tallow moved to eastern destination at 5% c.

At the start of the new week, both buyers and sellers were more or less sitting back. Choice white grease reportedly bid at 6% c, and bleachable fancy tallow at 5% c, all delivered East, but without action. Few tanks of No. 2 tallow sold at 4% c, c.a.f. East. Couple tanks of bleachable fancy tallow traded at 5% c, c.a.f. Chicago. In the midwest area, yellow grease moved at 3% c and special tallow at 4% c, all delivered Chicago, volume undisclosed. Bleachable fancy tallow was reported to have sold at 5% c, East. Several more tanks of yellow grease brought 3% c, c.a.f. Chicago. No. 2 tallow traded at 4% c, delivered East, and 4% c, c.a.f. New Orleans. Special tallow again brought 4% c; No. 2 tallow, 3% c; and additional tanks of yellow grease, 3% c, all c.a.f. Chicago.

At midweek, bleachable fancy tallow

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Nov. 26)

Blood

	Unit Ammonia (bulk)	7.75
--	---------------------------------	------

Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test	9.00n
High test	8.25n
Liquid stick tank cars	3.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	105.00@110.00
50% meat and bone scraps, bulk	100.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	107.50@110.00
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	86.25
Hoof meal, per unit ammonia	7.00n

Dry Rendered Tankage

	Per unit Protein
Low test	*1.80@1.85n
High test	*1.70@1.75n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5%

Animal Hair

Winter coil dried, per ton	*45.00@55.00
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5%
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 @ 3 1/2n

n—nominal. a—asked.

*Quoted delivered basis.

traded at 5% c and 5% c, c.a.f. East, few tanks involved. Later asking price was upped to 5% c. Producers still asking 6% c, c.a.f. East, for choice white grease, but persistent bids in the market were at the 6% c figure. Additional movement recorded in the midwest locale on special tallow at 4% c; bleachable fancy tallow, 5% c; and yellow grease at 3% c, all c.a.f. Chicago. Volume was considered as fair.

VEGETABLE OILS

Wednesday, November 26, 1952

The momentum of activity at the beginning of the week was comparable to that of last week; namely, slow with prices generally unchanged.

Soybean oil sales were scattered, as demand was far from broad. Trading of immediate and November shipments was lacking due to offerings priced 1/2 c over buyer's ideas. December shipment cashed at 11 1/2 c with some sales at 12 c, seller's tanks, also reported. January shipment moved at 11 1/2 c, and there was also movement of January through March at 11 1/2 c. There was rumored trading of April through June shipments at 11 1/2 c; however, these shipments traded at Iowa points at 11 1/2 c.

The cottonseed oil market was practically a dead issue and actual sales were scarce. A limited amount traded in the Southeast at 11 1/2 c, while offerings in the Valley at that figure went without action. Texas oil sold at nearby points at 13 c. Corn oil was pegged nominally at 14 1/2 c and peanut oil was firm at 22 c, nominal basis. Coconut oil, November shipment, was called 14 1/2 c, while offerings of December shipments were priced 1/2 c to 1/2 c under that for the previous month.

Soybean oil firmed Tuesday, undoubtedly a follow up of the advance in the futures market. Refiners mainly purchased December and January shipments while speculators were in the

TALLOWS: Wednesday's quotations: edible tallow, 6 1/2 @ 6 1/2 c; original fancy tallow, 5 1/2 c; bleachable fancy tallow, 5 1/2 @ 5 1/2 c; prime tallow, 4 1/2 @ 5 c; special tallow, 4 1/2 @ 4 1/2 c; No. 1 tallow, 4 @ 4 1/2 c; and No. 2 tallow, 3 1/2 @ 3 1/2 c.

GREASES: Wednesday's quotations: choice white grease, 5 1/2 c; A-white grease, 5 c; B-white grease, 4 1/2 @ 4 1/2 c; yellow grease, 3 1/2 @ 3 1/2 c; house grease, 3 1/2 c; and brown grease, 2 1/2 @ 2 1/2 c.

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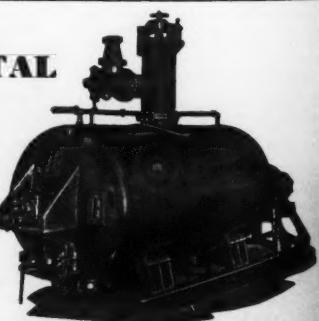
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market for other shipments. December shipment cashed early at 12c and later at 12½c. January alone sold at 11½c and January through March shipments at 12c.

Cottonseed oil did not participate in the advance and prices were generally unchanged from the previous day. Valley oil sold at 13½c; however, quantity was confined to a few tanks and the main buying interest was at 13½c. Texas oil traded at southern points at 13½c, at common points at 13½c and at 13½c at "close-in" points. There was a fair trade of corn oil at 14½c and peanut oil traded in a limited way at

23c. The coconut oil market was defined as "upset," with offerings priced at 14½c on down, depending on shipment. Some movement was reported at 14½c.

Activity slacked off at midweek and soybean oil was the principal selection sold. There was very light movement of immediate and quick shipments at 12½c, seller's tank, and December shipment cashed at 12½c, buyers' tank. January shipment was bid at 12c early, and the market for this shipment was later pegged at 12c, nominal basis. January through March shipments moved at 12c. Refiners were out of the market for April through June shipments, although speculators would have purchased material if offered.

Cottonseed oil sales were lacking throughout and the market was quoted nominally at the preceding day's level. Minor movement of corn oil was recorded at 14½c and peanut oil was bid at 23c. Offerings of coconut oil for nearby shipment were priced at 14½c.

CORN OIL: Trading fair at prices unchanged from the previous week.

SOYBEAN OIL: Market gained strength, advancing ½c to ¼c at midweek.

PEANUT OIL: Advanced sharply to trade at 23c.

COCONUT OIL: Difficult to peg. Offerings nearby shipment declined ¾c from last midweek's level.

COTTONSEED OIL: Unchanged

pricewise from the previous week.

Cottonseed oil prices in New York:

FRIDAY, NOV. 21, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.05b	16.05b	16.15b
Mar.	16.27	16.22b	16.31b
May	16.30	16.24b	16.35
July	16.32	16.26	16.37
Sept.	15.85b	15.80b	15.92b
Oct.	15.70b	15.65b	15.75b
Dec.	16.11	16.09b	16.19b
Dec., '53	15.70n	15.65n	15.77n

Sales: 200 lots.

MONDAY, NOV. 24, 1952

	Open	High	Low	Close	Prev. Close
Jan.	15.95b	15.91b	16.05b
Mar.	16.20b	16.22	16.13	16.13	16.22b
May	16.25	16.25	16.14	16.16	16.24b
July	16.25	16.25	16.15	16.15	16.26
Sept.	15.75b	15.70	15.68	15.68b	15.80b
Oct.	15.60b	15.55b	15.65b
Dec.	16.05	16.05	15.95	15.95	16.09b
Dec., '53	15.60n	15.55n	15.65n

Sales: 227 lots.

TUESDAY, NOV. 25, 1952

	Open	High	Low	Close	Prev. Close
Jan.	15.85b	16.10b	15.91b
Mar.	16.11	16.36	16.10	16.33	16.13
May	16.23	16.39	16.19	16.36	16.16
July	16.23	16.37	16.23	16.34	16.15
Sept.	15.10b	15.90	15.90	15.91b	15.68b
Oct.	15.55b	15.76b	15.55b
Dec.	15.90-91	16.17	15.90	16.15	18.95
Dec., '53	15.75n	15.76n	15.55n

Sales: 341 lots.

WEDNESDAY, NOV. 26, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.05b	16.00b	16.10b
Mar.	16.35	16.36	16.28	16.29b	16.33b
May	16.33b	16.35	16.30	16.31	16.36
July	16.37	16.37	16.31	16.30b	16.36
Sept.	15.85b	15.88b	15.91b
Oct.	15.75b	15.68b	15.76b
Dec.	16.13	16.17	16.10	16.14b	16.15
Dec., '53	15.75b	15.68n	15.76n

Sales: 184 lots.

THURSDAY, NOV. 27, 1952

(NO TRADING)
LEGAL HOLIDAY
THANKSGIVING DAY

VEGETABLE OILS

Wednesday, Nov. 26, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13½n
Valley	13½n
Southeast	13½n
Texas	13½n @ 13½n
Cotton oil in tanks, f.o.b. mills	14½pd
Peanut oil, f.o.b. Southern mills	23b
Soybean oil, Decatur	12½@ 12½pd
Coconut oil, f.o.b. Pacific Coast	14½a
Cottonseed foots	
Midwest and West Coast	1 @ 1½
East	1 @ 1½

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Nov. 26, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(FOB Chicago)

Prime oleo stearine (slack barrels)	lb.
Extra oleo oil (drums)	11½

Carlots



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HIDES AND SKINS

Fair trading at steady levels in big packer hide market — Late midweek trading heavy native cows $\frac{1}{2}$ c off in-dicative of weaker market — Small packer activity toned down—Calfskin movement nil and kipskins experiencing light trade—Sheepskin sales lacking.

CHICAGO

PACKER HIDES: Buying interest was not as pressing for big packer production as was witnessed the last two weeks and, although offering lists were withheld Monday, the market was considered steady. Some observers believed the strong tone responsible for the 1 to 2c advance recently had run the gamut, and prices would hold steady during the week's activity. The only trades reported were 1,400 northern heavy cows at 17 $\frac{1}{2}$ c and 2,000 Colorado steers at 14c.

Persistent bids at last sale levels brought out packer selections Tuesday, and approximately 50,000 hides experienced movement. Demand was not vigorous enough, however, to clear all offerings and the market lacked the energy experienced in past weeks. Branded cows constituted the majority of trading and about 33,000 sold at 16c and 16 $\frac{1}{2}$ c for the lighter averages. A lot of 1,000 light native steers brought

20c and 2,000 heavy natives moved at 17 $\frac{1}{2}$ c. Some 2,100 butt-branded steers sold at 15c. Light native cows sold and 7,200 Northerns and Rivers brought 20c. An undetermined volume of heavy native cows, determined to be in the vicinity of 4,500, traded at 17 $\frac{1}{2}$ c.

Activity came to a virtual standstill at midweek, due mainly to the impending holiday. A fair carry-over is anticipated, as all offerings have not been cleaned up, branded cows the one exception. Some sources were of the opinion that the market is due for a quiet spell and future expansive activity is not expected.

Late Wednesday, about 1,300 heavy native cows sold off $\frac{1}{2}$ c at 17c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was quiet throughout the week, due generally to most selections being sold out, at least the better quality hides. Some movement of 50-lb. average was indicated at 17@18c and 56-lb. average commanded a 16 $\frac{1}{2}$ c sale price. Country hides, 48@50-lb. average moved at 13c.

CALFSKINS AND KIPSKINS: There is a possibility of calfskin prices undergoing re-control. One grade of calf traded recently at 52 $\frac{1}{2}$ c which is just above the 80% of ceiling level. Late last week, a total of 10,000 St. Louis

heavy and light calf sold at 50c, and it was also reported an Iowa small packer sold all-weight calf at 52 $\frac{1}{2}$ c. No movement was recorded this week. Kipskins also traded late last week, and 5,000 Southerners brought 35c. This week, some 2,500 Nashville kipskins traded at 45c for the light average.

SHEEPSKINS: Actual movement was difficult to establish this week, and the market was considered steady in one direction to a shade easier in another. The No. 1 shearlings were quoted in accord at 2.25. The No. 2's were quoted at 1.50 and 1.55 and the No. 3's at .90, 1.00 and 1.05. Several prices were also in vogue for fall clips with 2.60, 2.65 and 2.75 reported for this selection. The pickled skin market continued strong at 13.50@14.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

Week ended	Previous	Cor. Week
Nov. 26	Week	1951
Nat. steers...17 $\frac{1}{2}$ @20	17 $\frac{1}{2}$ @20	18 @25
Hvy. Texas		
strs.	15n	14 $\frac{1}{2}$ n
Hvy. butt.		
brand'd stra.	15	15
Hvy. Col. stra.	14	14
Ex. light Tex.		
strs.	18 $\frac{1}{2}$ n	18 $\frac{1}{2}$ n
Brand'd cows.	16 @16 $\frac{1}{2}$ n	16 @20
Hvy. nat. cows.	17 $\frac{1}{2}$	17 $\frac{1}{2}$ @19 $\frac{1}{2}$
Lt. nat. cows.	20	20 @23 $\frac{1}{2}$
Nat. bulls.	11	11 @15 $\frac{1}{2}$
Branded bulls.	10	10 @14 $\frac{1}{2}$
Calfskins, Nor.		
10/15 ... 50 @52 $\frac{1}{2}$ n	50n	36 @37 $\frac{1}{2}$
10/down ... 50n	50n	50n
Kips, Nor.		
nat. 15/25.40 @45n	35	35 @40n
Kips, Nor. branded	30n	30n @32 $\frac{1}{2}$

SMALL PACKER HIDES

STEERS AND COWS:	60 lbs. and over	16n	15	@16	50 lbs.	16 @17n	16

SMALL PACKER SKINS

Calfskins, under	40n	37 $\frac{1}{2}$ @ 40n	32 $\frac{1}{2}$
15 lbs.	40n	37 $\frac{1}{2}$ @ 40n	32 $\frac{1}{2}$
Kips, 15/30.	26 @ 27n	26n	27 @ 28
Slunks, reg. 1.50 @1.65n	1.50 @1.65n	1.50 @1.65n	1.00
Slunks, hairless ..	50n	50n	40n

SHEEPSKINS

Pkr. shearlings, No. 1	2.25	2.25	3.00
Dry Pelts ...	30 @ 31n	30 @ 31n	35
Horseshides, untrmd.	8.00 @ 8.50n	7.50 @ 8.00	8.00

*Ceiling prices.

N.Y. HIDE FUTURES

FRIDAY, NOV. 21, 1952

	Open	High	Low	Close
Jan.	17.38	17.50	17.20	17.25b - 30
Apr.	15.35b	15.60	15.30	15.30 - 35
July	14.90b	15.05	14.90	14.95
Oct.	14.70b	14.77	14.75	14.65b - 75
Jan.	15.4	14.50b	14.45	14.45n
Apr.	14.35b	14.30n
Sales: 102 lots.				

MONDAY, NOV. 24, 1952

Jan.	17.30a	17.55	17.40	17.50
Apr.	15.40b	15.55	15.45	15.50
July	15.05b	15.23	15.06	15.20b - 25
Oct.	14.70b	15.00	15.00	14.90b - 95
Jan.	15.4	14.80b	14.97	14.90b - 95
Apr.	14.35b	14.45n
Sales: 26 lots.				

TUESDAY, NOV. 25, 1952

Jan.	17.60-75	17.98	17.60	17.68
Apr.	15.65-68	15.85	15.65	15.65b - 65
July	15.28b	15.35b - 40
Oct.	15.05b	15.25	15.15	15.10b - 95
Jan.	14.80b	14.97	14.97	14.90b - 95
Apr.	14.65b	14.70b - 80
Sales: 57 lots.				

WEDNESDAY, NOV. 26, 1952

Jan.	17.50b	17.72	17.52	17.50b - 70
Apr.	15.60b	15.60	15.50	15.55b - 65
July	15.28b	15.32	15.25	15.17b - 90
Oct.	14.95b	15.00	15.00	14.85b - 15.00
Jan.	14.75b	14.85n
Apr.	14.60b	14.45n
Sales: 18 lots.				

THURSDAY, NOV. 27, 1952

(NO TRADING)

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PHILADELPHIA FRESH MEATS

(Tuesday, Nov. 25)

WESTERN DRESSED

BEEF (STEER):	
Prime, 600-800	\$34.00@56.25
Choice, 600-800	51.25@54.00
Choice, 800-900	50.00@51.50
Good, 500-700	42.00@47.50
Commercial	35.00@39.00

COW:	
Commercial, all wts.	29.00@33.00
Utility, all wts.	26.00@29.00

VEAL (SKIN-OFF):	
Prime, 80-110	55.00@57.00
Prime, 110-150	50.00@57.00
Choice, 80-110	48.00@54.00
Choice, 110-150	50.00@56.00
Good, 50-80	45.00@55.00
Good, 80-110	37.00@42.00
Good, 110-150	42.00@48.00
Commercial, all wts.	30.00@35.00
Utility, all wts.	26.00@30.00

CALF (SKIN-OFF):	
Prime, 200/down	None
Choice, 200/down	36.00@42.00
Good, 200/down	32.00@36.00
Commercial, all wts.	29.00@32.00

SPRING LAMB:	
Prime, 50/down	48.00@52.00
Prime, 50/60	45.00@49.00
Good, all wts.	40.00@45.00

MUTTON (EWE):	
Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 12/down	38.00@40.00
(Bladeless included) 12-16	38.00@40.00
(Bladeless included) 16-20	37.00@38.00

BUTTS, BOSTON STYLE, 4-8	35.00@38.00
SPARERIBS, 3 lbs. down	36.00@38.00

STEER BEEF CUTS:	
Prime	Choice
Hindquarters	63.00@ 66.00
R'd, no flank	60.00@ 63.00
Full loin, tr.	88.00@ 90.00
Short loin, tr.	110.00@115.00
Hip r'd, with flank	59.00@ 61.00
Sirloin, B-bone, in.	74.80 only
Flank	15.00@ 18.00
Rib	65.00@ 70.00
Arm chuck	51.00@ 53.00
Ctr. cut chuck	49.00@ 51.00
Brisket	42.00@ 44.00
	42.00@ 44.00

CHICAGO HIDE MOVEMENT	
Receipts of hides at Chicago for the week ended November 22, 1952, were 5,729,000 lbs.; previous week, 8,211,000 lbs.; same week 1951, 2,796,000 lbs.; 1952 to date, 215,540,000 lbs.; same period 1951, 228,978,000 lbs.	
Shipments for the week ended November 22, 1952, totaled 3,934,000 lbs.; previous week 4,403,000 lbs.; corresponding week, 1951, 3,055,000 lbs.; this year to date, 184,835,000 lbs.; corresponding week, 1951, 175,755,000 lbs.	
Wholesale Price Indexes	
Preliminary calculations by the Bureau of Labor Statistics establishing price indexes for the week ended November 18, showed meats in another decline, after the previous week's advance. The index for meat was set at 99.4 per cent of the 1947-49 average compared with 101.3 per cent the week before. Livestock and related products declined an average of 0.8 per cent, led by lard with its 4.6 per cent dip. Hides were higher by 5.3 per cent.	

EASTERN BY-PRODUCTS MARKET	
New York, Nov. 26, 1952	
Dried blood was quoted Wednesday at \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.75 per unit of ammonia, and dry rendered tankage was quoted at \$1.75 protein unit.	

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.25; average, \$16.60. Provision prices were quoted as follows: Under 12 pork loins, 38; 10/14 green skinned hams, 48@50; Boston butts, 31; 16/down pork shoulders, 28; 3/down spareribs, 34; 8/12 fat backs, 8@9 1/2; regular pork trimmings, 14 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 27@27 1/2; 8/up green picnics, 24 1/4.

P.S. loose lard was quoted at 8.12 1/2 asked, and P.S. lard in tierces at 8.00 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Dec. 16.20b-25a; Jan. 16.15b-30a; Mar. 16.35b-36a; May 16.36; July 16.35-34; Sept. 15.85b-94a; Oct. 15.70b-90a; and Dec. 15.70n.

Sales: 109 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended November 22, 1952 was 10.8, according to a report by the U.S. Department of Agriculture. This ratio was compared with the 10.9 ratio reported for the preceding week, and the 10.0 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.557 per bu. in the week ended November 22, \$1.577 per bu. in the previous week and \$1.867 per bu. for the same period a year earlier.

Hogs Lowest In Over 2 Years

Prices paid for live hogs at the big midwest markets during the week dropped to new two-and-one-half year lows. Top choice hogs at Chicago, Tuesday, dipped to \$16.85, the lowest since April 20, 1950, when the price was \$16.75. Top kinds at other centers during the week ranged from \$16.25 to \$17.15.

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LIVESTOCK MARKETS

Weekly Review

Corn Belt Cattle Feeding November 1 20% Above 1951

The cattle feeding situation to the end of October indicated a volume this season somewhat larger than last year, the Bureau of Agricultural Economics has reported. Prospective large increases in some Corn Belt States will be partially offset by decreases in feeding sections outside the Corn Belt. The movement of feeder cattle into the Corn Belt continued large during October, reaching a record volume for the month.

The July-October inshipments were 20 per cent above last year. Cattle feeding is expected to be as high or higher than last year in all of the Corn Belt States except Kansas. Feed grain supplies are larger than last season in the Western Corn Belt, but below last year for other regions of the country. Hay and roughage supplies are generally adequate in most feeding areas, but demand for hay is strong from drought stricken areas.

In the West, cattle feeding operations will probably be below last year. In both California and Colorado the number of cattle on feed is expected to be below the record high number fed last year but still at a high level. In other Western States the trend is mixed with operations indicated to be higher in some States and lower in others. Cattle feeding in Texas will be sharply reduced from last year. Wheat pastures failed to develop in the Great Plains due to continued drought.

Shipments of stocker and feeder cattle into the nine Corn Belt States for which records are available for the months July through October were about 20 per cent larger than last year. All of the Corn Belt States except Nebraska and South Dakota showed increases over last year in the July-October inshipments. Largest increases were in Minnesota, Wisconsin, and Ohio, all of which reported increases of over 50 per cent. Other States show-

ing increases were Indiana, Illinois, Michigan and Iowa. Feeder cattle inshipments from public markets were below a year ago for Missouri and Kansas.

The price of feeder steers at eight feeder markets for the week ending October 30, was \$24.20 per cwt. or \$8.80 lower than for the same week last year. The average price per cwt. during October was about \$9.50 below last October, and the July-October average was about \$8.50 lower. Some ranchers, disappointed in lower prices for feeder cattle this fall, are placing their cattle in commercial and farm feed lots for custom feeding rather than to sell at prevailing prices for feeder cattle.

Special surveys made October 1 in the three leading cattle feeding states in the Corn Belt—Illinois, Iowa and Nebraska—showed 14 per cent more cattle on feed than on October 1, 1951.

"Sore Muzzle" Hits Flocks

It was only recently that the California sheep industry was fumbling around with a new term in its veterinary vocabulary of sheep diseases. That was "Scrapie". Serious at it was, and causing plenty of alarm among western sheepmen with its toll of stricken and dead animals, wasn't enough. Now they are confronted with still another—"Sore Muzzle", one "printable" name given the malady, according to *California Livestock News*. The disease attacks the mouth of the animal, causing ulcerations of the tongue, and often results in death.

VE in Pennsylvania

The swine disease, vesicular exanthema, has been found on six more garbage-feeding hog farms in Bucks and Delaware counties, making a total of 14 uncovered to date in Pennsylvania, the State Department of Agriculture announced. In all cases the hogs were being fed uncooked garbage collected in the city of Philadelphia.

Federal VE Program

The St. Louis Live Stock Exchange has adopted a resolution favoring a federal program of VE eradication under which all points of infection can be promptly and completely eliminated. Under the present program, states receive aid only when they finance part of the program of compensating owners for loss of livestock. In its resolution the St. Louis Live Stock exchange joined with the Eastern Meat Packers Association, livestock producing associations, packers and others "for the purpose of presenting a petition to Congress for a federal appropriation sufficient to completely eradicate this disease at once to avoid further economic loss to the livestock industry."

Mexico Cattle Duty Cut

Mexican duties on cattle exported into the United States have been reduced, border trade interests have disclosed. Duty on cattle weighing 440 lbs. or less has been cut from 3c per lb. to 1.35c per lb., and for those weighing over 440 lbs., the duty has been cut from 1.8c to 1.21c per lb. The Chihuahua state tax of 30 pesos (\$3.50) per head has been reduced to 20 pesos (\$2.33).

LIVESTOCK CAR LOADINGS

A total of 15,693 cars were loaded with livestock during the week ended November 15, 1952, according to the American Association of Railroads. This was a decrease of 616 cars from the same week in 1951 but 2,962 more than during the same period of 1950.

BUFFALO LIVESTOCK

Receipts at Buffalo, N.Y., in October, 1952, were reported by the USDA.

	Cattle	Calves	Hogs	Sheep
Receipts	27,018	7,056	6,411	44,525
Shipments	18,200	3,510	1,979	37,961
Local slaughter	8,800	3,546	4,432	6,038

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Nov. 15, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.	Good and Choice	1952	1951	Dressed	1952	1951	Gd.
Toronto	\$23.50	\$33.75	\$27.22	\$37.00	\$25.60	\$28.76	\$21.29	\$25.50
Montreal	33.00	27.85	38.55	25.60	28.61	22.95	32.25
Winnipeg	22.50	32.71	23.00	34.50	24.35	27.26	20.68	32.25
Calgary	22.09	32.74	19.39	32.51	23.45	29.65	18.53	30.95
Edmonton	20.00	32.00	20.04	34.50	24.10	30.20	18.50	30.50
Lethbridge	21.60	23.10	29.70	18.12	29.50
Pr. Albert	20.30	31.40	19.80	33.00	23.35	26.85	17.90	28.50
Moose Jaw	20.75	30.00	18.75	30.00	23.60	26.80	16.70	30.50
Saskatoon	19.60	29.75	23.00	32.50	23.60	26.60	16.10	28.00
Regina	19.50	30.25	19.50	33.00	23.60	26.80	15.80	30.00
Vancouver	21.00	32.15	20.45	32.75	24.60	30.47	31.50

*Dominion Government premiums not included.

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and CONVENIENT

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KENNETH-MURRAY

LIVESTOCK BUYING SERVICE

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, November 24, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	\$13.00-15.25	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	14.50-16.50	14.00-16.25	None rec.	None rec.	14.50-15.50
160-180 lbs.	16.00-17.00	16.00-16.90	None rec.	None rec.	16.00-16.95
180-200 lbs.	16.75-17.00	16.05-16.90	16.50-16.75	16.25-16.50	16.00-16.25
200-220 lbs.	16.75-17.00	16.50-16.90	16.50-16.75	16.25-16.50	16.00-16.25
220-240 lbs.	16.50-16.95	16.50-16.75	16.50-16.85	16.25-16.50	15.85-16.25
240-270 lbs.	16.75-17.00	16.35-16.60	16.50-16.75	16.25-16.50	15.75-16.00
270-300 lbs.	16.25-16.50	16.00-16.50	16.40-16.65	16.25-16.50	15.50-16.00
300-330 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
330-360 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.

Medium:

160-220 lbs.	14.50-16.75	None rec.	None rec.	14.00-16.00	None rec.
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BOWS:

Choice:

270-300 lbs.	15.50 only	15.50-15.75	15.50-16.00	15.00-15.75	14.25-15.50
300-330 lbs.	15.25-15.50	15.25-15.50	15.25-15.75	15.00-15.75	14.25-15.50
330-360 lbs.	15.00-15.25	15.00-15.25	15.00-15.50	15.00-15.75	14.25-15.50
360-400 lbs.	14.50-15.00	14.50-15.00	14.50-15.25	14.25-15.25	14.00-15.00
400-450 lbs.	13.50-14.50	13.75-14.75	None rec.	14.25-15.25	13.50-14.50

Medium:

250-300 lbs.	None rec.	13.00-15.00	None rec.	13.50-15.25	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	33.25-34.50	33.75-35.50	32.75-34.50	34.00-35.00	33.00-34.50
900-1100 lbs.	33.25-35.00	34.25-36.50	33.25-35.00	34.25-35.25	33.50-35.00
1100-1300 lbs.	32.75-35.00	33.50-36.50	32.75-35.00	33.50-35.25	33.50-35.50
1300-1500 lbs.	32.25-34.50	32.25-35.50	31.50-34.50	31.25-34.50	33.00-34.00

Choice:

700-900 lbs.	28.25-33.25	30.00-34.25	28.00-33.00	29.75-34.25	28.50-33.50
900-1100 lbs.	28.25-33.25	30.00-34.25	27.75-33.25	29.50-34.25	28.50-33.50
1100-1300 lbs.	28.25-33.00	29.50-34.25	27.50-33.25	29.00-34.25	28.50-33.50
1300-1500 lbs.	28.00-32.75	29.00-33.50	27.50-32.75	28.25-33.50	28.50-33.00

Good:

700-900 lbs.	23.50-28.25	25.50-30.00	23.00-28.00	24.00-29.50	24.50-28.50
900-1100 lbs.	23.50-28.25	25.00-30.00	22.75-27.75	23.50-29.50	24.50-28.50
1100-1300 lbs.	23.00-28.25	24.50-29.50	22.75-27.50	23.25-29.00	24.00-28.50

Commercial:

all wts.	18.00-23.50	19.50-25.50	18.00-23.00	18.50-24.00	18.00-24.50
Utility, all wts.	15.00-18.00	16.00-19.50	14.50-18.00	15.00-18.50	16.00-18.00

HEIFERS:

Prime:

600-800 lbs.	32.75-34.00	33.50-34.50	32.25-33.75	33.00-34.00	33.00-34.00
800-1000 lbs.	32.75-34.00	33.75-34.75	32.50-34.00	33.00-34.00	32.50-34.00

Choice:

600-800 lbs.	28.00-32.75	29.00-33.75	27.00-32.25	29.25-33.00	27.50-33.00
800-1000 lbs.	28.00-32.75	28.50-33.75	27.00-32.50	29.25-33.00	27.50-33.00

Good:

500-700 lbs.	23.25-28.00	25.00-29.00	21.50-27.00	23.50-29.25	22.50-27.50
700-900 lbs.	23.25-28.00	24.00-29.00	21.50-27.00	23.50-29.25	22.50-27.50

Commercial:

all wts.	17.50-23.25	17.00-25.00	17.00-21.50	18.00-23.50	17.00-22.50
Utility, all wts.	14.00-17.50	14.00-17.00	14.00-17.00	14.50-18.00	15.00-17.00

COWS:

Commercial:

all wts.	15.50-16.50	14.50-17.00	14.50-16.00	15.50-17.50	15.00-16.50
Utility, all wts.	12.50-15.50	13.00-14.75	12.25-14.50	12.50-15.50	13.00-15.00

Canner & cutter:

all wts.	9.50-12.50	10.50-13.50	10.00-12.25	9.50-12.50	10.00-13.00
Cutter	13.00-15.00	14.50-16.75	12.00-14.00	13.00-15.00	15.00-18.00

BULLS (Yrs. Excl.) All Weights:

Good	17.00-18.50	16.50-17.50	17.50-19.00	18.50-19.50
Commercial	17.00-18.00	18.25-19.50	16.50-17.50	17.50-19.00

Utility

15.00-17.00	16.25-18.25	14.00-16.50	15.00-17.50	15.00-19.00
Cutter	13.00-15.00	14.50-16.75	12.00-14.00	13.00-15.00

Calvers, All Weights:

Choice & prime	26.00-35.00	27.00-29.00	24.00-29.00	24.00-27.00	23.00-28.00
Com'l & good	18.00-26.00	17.00-27.00	15.00-24.00	18.00-24.00	16.00-23.00

CALVES (500 Lbs. Down):

Choice & prime	22.00-26.00	20.50-27.00	19.00-21.00	20.00-25.00	21.00-24.00
Com'l & good	16.00-22.00	15.50-20.00	13.00-19.00	15.00-20.00	15.00-21.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):	21.50-22.25	21.50-22.50	19.50-22.00	22.00-22.50	22.50-23.25
Choice & prime	21.50-22.25	21.50-22.50	19.50-19.50	19.25-22.00	19.50-22.50

EWES:

Good & choice	5.00-6.00	5.00-6.00	5.00-6.00	6.00-7.00	7.00-7.50
Cull & utility	4.00-5.00	4.00-5.00	4.00-5.00	5.00-6.00	5.00-6.75

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 22, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 20,715 hogs; Swift, nothing; Wilson, 11,642 hogs; Agar, 11,408 hogs; Shippers, 14,413 hogs; and others, 25,948 hogs.

Total: 21,372 cattle; 2,188 calves; 84,126 hogs; and 9,893 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour 3,706 1,539 2,903 2,987
Swift 4,507 1,665 5,037 2,761
Wilson 1,361 39 4,183 ...
Butchers 7,118 ... 663 ...
Others 2,510 ... 2,010 443

Total 19,204 3,243 14,886 6,191

OMAHA

Cattle and Calves Hogs Sheep
Armour 5,708 13,339 2,836 ...
Cudahy 4,003 12,871 2,184 ...
Swift 4,716 13,676 4,463 ...
Wilson 2,444 11,659 184 ...

Comstocker 471
Neb. Beef 461
Eagle 64
Gr. Omaha 358
Hoffman 98
Rothschild 454
Roth 911
Kingan 1,051
Merchants 78
Midwest 132
Omaha 453
Union 450
Others 11,149

Total 22,652 62,694 9,677

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour 2,755 2,046 12,617 3,734
Swift 4,068 2,995 14,184 3,265
Hunter 852 ... 7,328 ...
Hill 5,790 ...
Krey 8,918 ...
Laclede 1,737 ...
Selhoff 2,348 ...

Total 7,675 5,045 52,972 6,999

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 3,113 535 16,986 3,119
Armour 2,901 430 11,519 1,972
Others 8,319 610 5,325 1,198

Total 14,333 1,475 33,830 6,189
*Does not include 135 cattle, 25,473 hogs and 4,025 sheep direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour 3,844 27 23,056 1,495
Cudahy 2,746 ... 21,754 1,704
Swift 2,337 ... 11,363 1,627
Butchers 281 ... 3 13 ...
Others 7,582 420 11,620 226

Total 16,790 450 67,806 5,052

WICHITA

Cattle Calves Hogs Sheep
Cudahy 2,007 739 3,600 1,500
Kansas 339
Dunn 29
Dold 112 ... 195 ...
Sunflower 1
Pioneer
Excel 546
Others 3,391 ... 976 416

Total 6,515 739 4,771 1,925

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour 3,637 544 1,475 962
Wilson 3,625 430 1,590 1,752
Butchers 151 ... 1,007 ...

Total 7,413 974 4,162 2,714

*Does not include 1,172 cattle, 1,006 calves, 13,220 hogs and 2,004 sheep direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour 206 ... 662 ...
Cudahy
Swift ... 536
Wilson 323
Acme 947 157
Atlas 676
Clougherty 89 ...
Coast 44 23
Bridgeford 78 5 250 ...
Commercial 594
Gr. West 502
Harman 279
Luer 488
Others 4,247 3,982 502 ...

Total 8,462 4,144 2,024 ...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,546	204	5,273	11,702
Swift	1,666	289	4,578	7,643
Cudahy	938	86	3,921	191
Wilson	979	... Others	5,346	264
			3,617	738
Total	10,475	843	17,389	20,274

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	148
Kahn's
Meyer
Schlachter	154	13
Northside
Others	3,654	785	18,274	1,244
Total	3,808	798	18,274	1,392

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,620	3,181	25,172	3,118
Bartsch	943
Cudahy	1,124	52	...	1,606
Rifkin	963	68
Superior	1,216
Swift	4,591	5,310	50,354	3,374
Others	5,732	5,557	37,617	19,464
Total	19,089	14,168	113,143	27,562

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,068	2,233	656	2,878
Swift	2,043	2,888	663	10,330
Blue Bonnet	442	9	51	...
City	329	10	77	...
Rosenthal	224	16	...	111
Total	5,826	5,156	1,447	13,310

TOTAL PACKER PURCHASES

Week Ended	Cor.	Prev.	Week
Nov. 22, 1952	1,853	1,742	1,750
Cattle	163,614	165,518	98,428
Hogs	477,524	404,449	354,255
Sheep	111,187	111,924	65,135

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 22, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	363,000	677,000	214,000
Previous week	394,000	646,000	218,000
Same wk. 1951	203,000	605,000	116,000
1952 to date	11,768,000	22,701,000	8,290,000
1951 to date	10,961,000	24,147,000	7,466,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Nov. 20:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,700	3,300	2,250	75
N. Portland	3,600	825	2,610	2,250
S. Francisco	1,225	300	2,100	2,350

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 26—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$13.00@15.50
180-240 lbs. 14.50@16.50
240-300 lbs. 15.00@16.50
240-300 lbs. 14.65@16.00
Sows:
270-300 lbs. \$14.75@15.75
440-550 lbs. 12.75@14.75

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Same day
	estimated	actual
Nov. 20	94,000	85,000
Nov. 21	71,000	88,000
Nov. 22	57,500	60,000
Nov. 24	87,000	77,000
Nov. 25	63,500	63,000
Nov. 26	50,000	77,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Nov. 22, 1952	9,690
Week previous	12,198
Same week year ago	8,397

BEEF CURED:

Week ending Nov. 22, 1952	501,783
Week previous	388,291
Same week year ago	554,139

PORK CURED AND SMOKED:

Week ending Nov. 22, 1952	17,176
Week previous	17,706
Same week year ago	50,907

LARD AND PORK FATS:

Week ending Nov. 22, 1952	17,706
Week previous	17,706
Same week year ago	50,907

LOCAL SLAUGHTER

OATTE:

Week ending Nov. 22, 1952	7,304
Week previous	7,113
Same week year ago	6,637

CALVES:

Week ending Nov. 22, 1952	8,685
Week previous	6,996
Same week year ago	5,518

HOGS:

Week ending Nov. 22, 1952	58,296
Week previous	51,128
Same week year ago	46,954

SHEEP:

Week ending Nov. 22, 1952	46,149
Week previous	39,927
Same week year ago	28,009

COUNTRY DRESSED MEATS

VEAL:

Week ending Nov. 22, 1952	6,666
Week previous	5,401
Same week year ago	5,231

HOG:

Week ending Nov. 22, 1952	36
Week previous	25
Same week year ago	8

LAMB AND MUTTON:

Week ending Nov. 22, 1952	28
Week previous	18
Same week year ago	24

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending November 22 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,146	10,553	61,585	53,64
Baltimore, Philadelphia	6,622	1,009	32,207	1,331
Indianapolis	13,679	3,735	101,413	10,65
Chicago Area	24,224	5,960	123,363	15,62
St. Paul-Wisconsin Areas ²	23,876	28,315	191,783	15,64
St. Louis Area ³	14,271	10,814	109,446	9,07
Sioux City	8,545	56	64,336	6,60
Omaha	24,398	513	102,540	17,87
Kansas City	17,085	5,892	48,637	8,33
Iowa-So. Minnesota ⁴	20,088	5,308	290,714	32,09
Louisville, Evansville, Nashville, Memphis	8,982	9,928	47,646	4,718
Georgia-Alabama Areas ⁵	8,175	3,944	24,301	3,112
St. Joseph, Wichita, Oklahoma City	19,282	6,298	84,034	11,70
Ft. Worth, Dallas, San Antonio	19,864	10,600	21,562	10,56
Denver, Ogden, Salt Lake City	12,007	1,494	19,246	4,718
Los Angeles, San Francisco Areas ⁶	22,238	2,860	38,004	26,86
Portland, Seattle, Spokane	5,422	1,540	18,620	4,718
Grand total	257,884	108,819	1,379,419	243,66
Total previous week	245,082	107,475	1,130,008	236,014
Total same week, 1951	180,394	60,000	1,129,279	169,495

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Mobile, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Nov. 21:

	Cattle	Calves	Hogs
Week ending Nov. 21	2,787	1,482	12,23
Week previous (five days)	2,819	1,071	12,33
Corresponding week last year	1,775	965	12,19

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extra sales appeal with
MIL-O-CASINGS!



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Added color means added sales for liver sausage in the casing most dealers prefer — MILPRINT MIL-O-CASING! Your brand in clear, brilliant multi-color printing will make your product stand out in retail displays — invite customers to buy.

Consumers prefer liver sausage in MIL-O-CASINGS too because it tastes fresher... slices easier, cleaner!

And you know that MIL-O-CASINGS cost far less than animal casings... prevent shrinkage... eliminate slime and mold... come in correct lengths for your cooking tanks... stuff faster with less breakage.

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PACKAGING MATERIALS
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GENERAL OFFICES, MILWAUKEE, WISCONSIN
SALES OFFICES IN ALL PRINCIPAL CITIES

Milprint Mil-O-Skin Casings...

Proved the best casings for cooked hams and luncheon loaves. Low in cost... with beautiful multi-color printing on all sides. Prevent shrinkage, slime, mold and discoloration. No boiling or heating before or after stuffing. Ask your Milprint man for a demonstration.

* Reg. U.S. Pat. Off.

BARLIANT'S

WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

The following items are representative of listing of equipment available for immediate shipment from a liquidation of a plant in Michigan: 5220—LARD AGITATOR: 500 gal. water cooled, V-belt pulley, 2 paddle shafts, \$ 425.00 5216—SILENT CUTTER: Boss, 25 HP, motor, two sets knives, self-emptying, good condition 1025.00 5214—GRINDER: Buffalo 56-B, 5 HP. 480.00 5217—FILTLER: Rockford, MD-4, serial A737, good condition 240.00 5215—SKINNER: Townsend 227, serial 1010, 1 HP., like new, in excellent condition 550.00 5218—KETTLE: Steam, 500 gal., mild steel. 240.00

Now available for immediate shipment from the liquidation of a government inspected plant in Kansas, exceptional equipment, used only a few months, including the following:

140—TRIPE SCALDER: cyl. 36" dia. x 36" long, overall 48" x 48" x 75" high, 1" per., 2 HP. gear reduction motor, double V-belts \$ 375.00 115—CONVEYOR TABLE: 36" dia. x 4' 10", platform, two sides, good rails, ease off chute, ladder & adjustable shoes 350.00 121—HOG SINGEING CABINET: galv. 51" wide x 13" high, complete with gas burners 700.00 122—HOG CARCASS SHOWER CABINET: galv. 3' 4" wide x 9' 10" high, hinged doors each end, spray nozzles 200.00 130—CONVEYOR RAIL: overhead, 135' power drive, 10' motor, 1" drive, one take-up & five idlers. Drive—7½ HP. synchronous gear, totally enclosed motor 1250.00 129—VISCERA INSPECTION TABLE: stainless steel pans, table 37" x 36" x 65" high, 32½" platform, one side, pan sterilizer, knife & cleaver sterilizer 2500.00 131—HUSHER-WASHER: LeField 25, cyl. 10' x 3' 6", 2000 lb. power lift bucket 1750.00 135—GREASE STORAGE TANK: 2000 gal. open top, steel plate, 16" x 8" x 5' deep 350.00 108—OFFAL HANGING TRUCKS (9): similar to Globe 27385, steel wheels each 55.00

Rendering & Lard Equipment

5285—LOT PURCHASE: French Oil Cooker, 4" x 9", with 15 HP. motor; Hydraulic Press, French Oil 150 ton; both items new in 1947, used only for lard; percussion autoclave, 150 ton, 10' x 10' 6" x 9' 6" size, new in 1947, used only six times. Also available separately—complete lot, \$8250.00 5439—COOKERS (2): 5' x 12' Anco 2000, jacketed heads, with herringbone gear drive, one 15 HP., other 10 HP. Like new, ea. 4700.00 5272—COOKER: Jordan 4 x 10, complete with 25 HP. motor, new 4000.00 5280—HYDRAULIC PRESS: Anco 300 ton, 5 yr. old, very little service, excellent cond. 2500.00 5273—HYDRAULIC PRESS: 300 ton, with pump, complete with all fittings, new cond. 1750.00 5513—DISINTEGRATOR: Rietz RD-18-D, with 75 HP. motor, excellent cond. 3150.00

Sausage & Smokehouse Equipment

5518—REVOLVING SMOKEHOUSES (4): New Anco 247 with 4 special Trane fan assemblies and 2 automatic smoke generators, new, never installed. Bids requested 4291—SILENT CUTTER: Buffalo 70-B, center dump, 800 lb. cap., less motor. Reduced to 2250.00 5202—SILENT CUTTER: Buffalo 250, self emptying with 30 HP. motor, good cond. 975.00 5266—SILENT CUTTER: Buffalo 32-B, completely reconditioned, less motor 425.00 5306—GRINDER: Buffalo 256, 7½ HP. motor, 675.00 5418—GRINDER: (12) Cleveland Kleen type KTE, with extra worms, shells, heads & cutting knives each 650.00 5419—GRINDER: Buffalo 56-B, 7½ HP. motor 600.00 5294—MIXER: Anco 1000 cap., with hand wheel tilt, 10 HP., less motor 775.00 5393—MIXER: Buffalo 22, 4000 cap., 3 HP. 525.00 5299—STUFFER: Buffalo 3002 cap., extragaskets 450.00 5300—STUFFER: Buffalo 2505 cap. 450.00 5298—SAUSAGE DISINTEGRATOR: Dohm & Neiko no skin, pric. new. Bids requested 5277—PORK SKINNER: Townsend 227, complete with extra ham facing knives, excellent condition 600.00 5284—SKINNERS (2): Dohm & Neiko Menges Rind Master, with extra parts each 400.00 5510—WIRE SAUSAGE MOULDS: new, all tinned, size 3½" x 3½" x 12", each 1.45 5279—SMOKE STICKS: new aluminum, ½" x 45", ½" x 52", each .48 Also other sizes.

5514—CARTON FORMING & LINING MACHINES (2): Peters Hi-speed Senior, fully automatic, complete with motors, lists at \$3340.00, for quick action, a reduction in price each 1350.00 5515—CARTON FOLDING & CLOSING MACHINE: Peters Senior, for 12 cartons, complete with motor, lists at \$4720.00, now for quick action, a reduction in price. 1350.00

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14—Anderson Expellers, all sizes.

1—Mech. Mfg. Co. 5' x 16 Cooker-Melter.

6—150, 350, 600, 800 gal. Dopp Seamless Kettles.

1—Davenport #3A Dewaterer, motor driven.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
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10' Steel Bleeding Area

12' Scalding Tank

Large ANCO Dehairer

10' Gambrelling table w/ rail hangers, stops, etc. \$1125.00

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1—Model 38B Buffalo Silent Cutter, 20 HP motor 1100.00

1—Reconditioned Adelman Ham Boiler Washer 195.00

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H. B. CHAFE, Commission Merchant, Muir Building, St. John's, Newfoundland, solicits communications from wholesale provision packers interested in appointing a representative in Newfoundland. First class references furnished on request. Quick action essential—business pending.

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IMMEDIATE SALE

2—U.S. AUTOMATIC SLICERS: Model 150G with shingling conveyor, 45-50 slices per minute, ½ H.P., 110 V., 60 cycle, single phase.

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1—BEACH RUSS VACUUM PUMP: Model 100D, Type R.P. with 5 H.P., 220V, 3 Phase, 60 cycle motor and Dollinger Model CVH 5 Filter. ABOVE used 6 months 1950, perfect condition.

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CLASSIFIED ADVERTISING

POSITION WANTED

ACCOUNTING GRADUATE: With 5 years' experience in various accounting positions with nation-wide packing firm, desires accounting supervisor position with small or medium-sized packing company. Prefers mid-west. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Desire to further limited experience buying cattle and calves. Understand yields, class grading. Previous experience car route cooler also road selling. Some buying. Age 28, married. W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Age 45, 20 years' practical experience with large independent packer. 7 years as foreman of killing and cutting departments. 5 years as divisional superintendent. Best references. W-476, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD CHEMIST: More than 10 years' experience in packing plant laboratory, production, pilot plant and quality control operations. W-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER: Or plant manager. 40 years of age, 20 years' practical experience in all phases of operation, including livestock buying, all plant operations, sales and accounting. Also refrigeration and plant maintenance. W-487, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: Available immediately. 30 years' experience manufacturing and managing sausage and smoked meats. Best references. W-486, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SUPERINTENDENT: With over 10 years' experience. Knowledge of entire plant operations. W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOOKKEEPER: 5 years' experience auditing meat houses. Know markets in the New York area. W-480, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MANAGER: Fully qualified in all phases of plant operations, from live stock buying through sales. Available December 1st. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 17 years' experience in manufacturing and smoking meats. Desires position with independent plant. W-473, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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SALESMAN WANTED

ESTABLISHED MANUFACTURER OF CURING AND SEASONING MATERIALS HAS OPENING FOR A SALESMAN IN WELL DEVELOPED EASTERN TERRITORY.

Salary, commission and traveling expenses basis.

Reply to Box W-432

THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

giving full details of qualifications and previous experience. All applications held in strict confidence.

BY-PRODUCTS SALESMAN

Opening with large midwest packer to head up sales by-products division. Must have thorough knowledge of casings, hides, pelts and meat meal. Large organization. Good opportunity. Give full particulars with letter of application. Our organization has been informed of this advertisement.

W-489, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N. Y.

WANTED WORKING INEDIBLE RENDERING FOREMAN

SUGARDALE PROVISION
COMPANY
CANTON OHIO

CASING SALESMAN WANTED

Man wanted by long established casing house experienced in soliciting trade in the eastern states. Write giving full particulars. Same will be held in strict confidence. W-481, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

HELP WANTED

GENERAL FOREMAN: For rendering department. Former experience necessary. Knowledge of hides helpful but not necessary. Reply stating experience, past employment and age. W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: GRADUATE in food technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

EXPERIENCED MAN to run department for smoking meats — pork. State experience and references. W-489, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

FOREMAN and SAUSAGE MAKER: Wanted for medium sized plant. Prefer man from Chicago area. References and past experience required. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for central Illinois location. Three cookers, two expellers, near-new plant. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

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WISH TO PURCHASE: Complete meat packing plant or controlling interest. Must have well established sausage business and a profitable operating record over the past several years. Cash investment up to \$200,000.00. PW-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED: Hot water heater to burn gas for fuel. Minimum capacity 2,000 gal. per hour to 200 degrees F.

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Bedford Ohio

PRESSURE COOKER for bones wanted. Large capacity. S. E. MIGHTON COMPANY, Bedford, Ohio.

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

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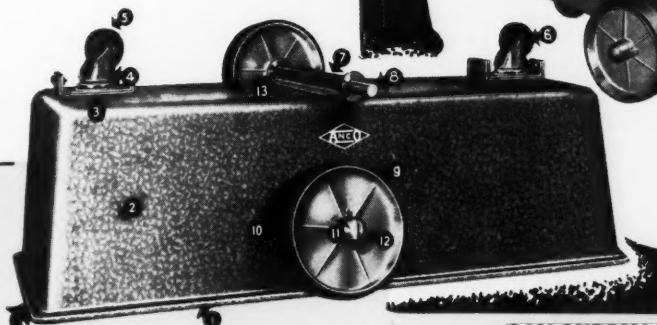
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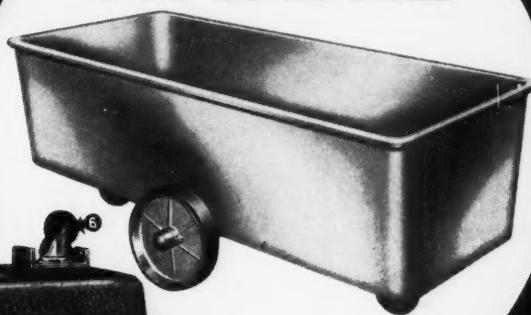
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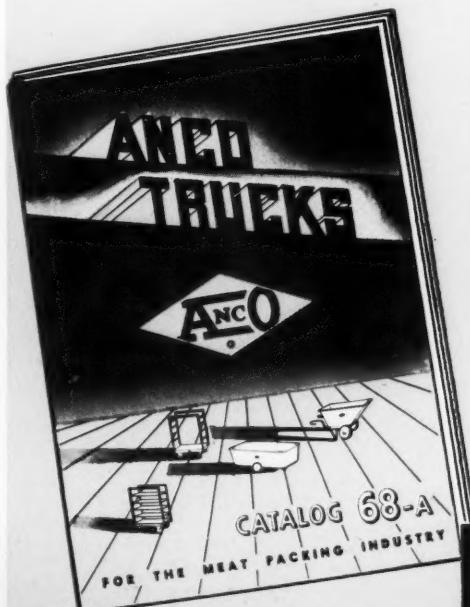


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